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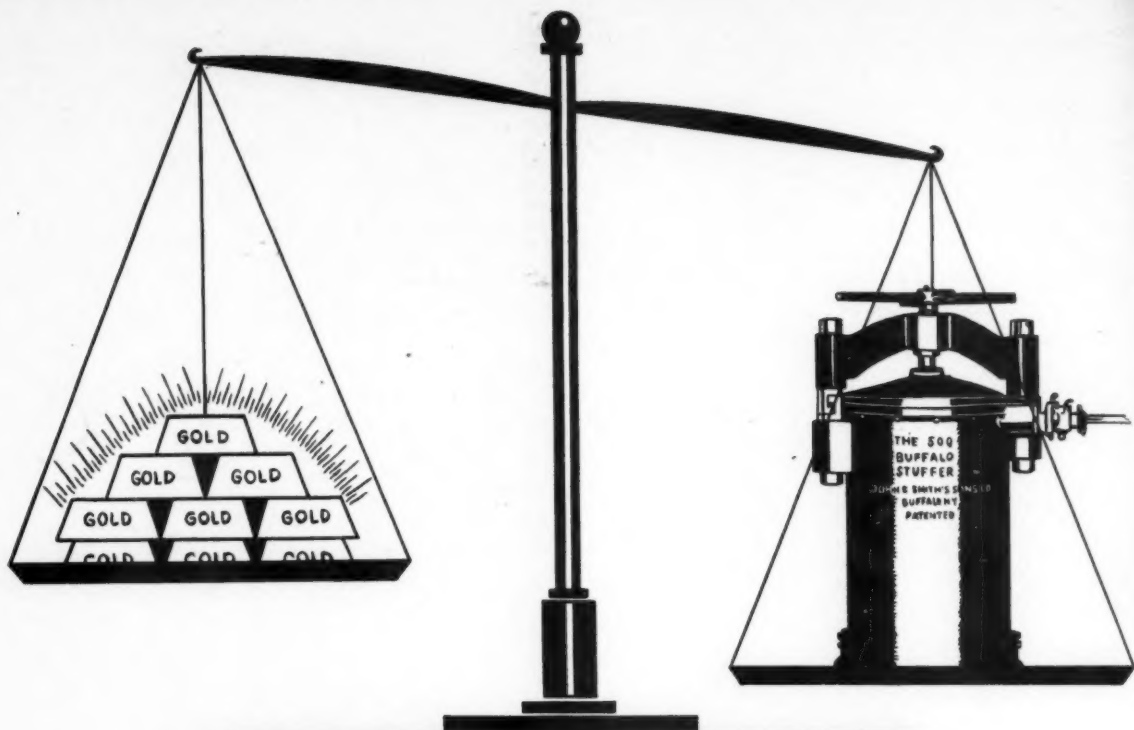


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For Ideal Color-Fixation  
★ PRAGUE POWDER is BALANCED!  
For Faster Safe Curing  
★ PRAGUE POWDER is CONTROLLED!

The  
**GRIFFITH  
LABORATORIES**

*C*  
**STACK**





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GALLONS of  
WATER A DAY\*.**



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Marlo installations  
shown here*

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Since 1920

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**DIAMOND CRYSTAL**  
Herberger  
PROCESS **SALT**

## THE NATIONAL PROVISIONER

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**Fine Sausages Deserve Wilson's**  
*Fine Natural Casings*

WILSON'S NATURAL CASINGS make sausages that **SELL ON SIGHT**. Place an order for these fine, natural casings with your Wilson salesman today . . . and watch your sausage sales climb.

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**WILSON'S NATURAL CASINGS**

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Repeat sales are made in the Kitchen. Here your Food—your Can—your Label—are *really* examined. And if your Food is in a Crown Can, the verdict will be that much stronger in your favor. For the Housewife finds your product in perfect condition, no matter how long it has been in the

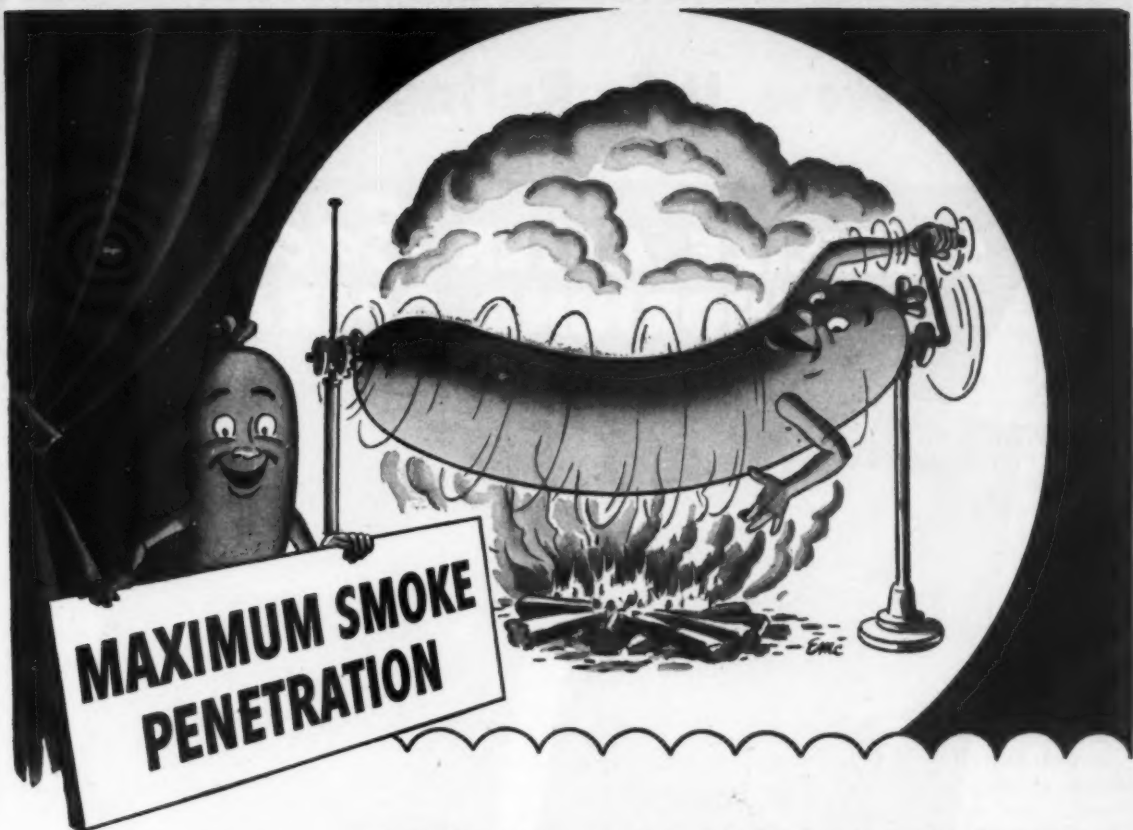
pantry. Crown Can Quality takes care of that. Flawless seams—perfect coatings—assured by infinite attention to detail give utmost protection. *You* take *extra* care in making *your* product—why not protect it with the can that's made with extra care—the Crown Can.

★  
THE CROWN CREED: "Details Make Perfection, but Perfection is No Detail."

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Naturally, sausages have that tangy, smoke flavor in

# Armour Natural Casings

The natural, evenly distributed porosity of Armour Natural Casings allows smoke to penetrate evenly, deeply, easily . . . gives sausages the delicious, zesty smoke flavor customers like.



Choose these fine natural casings to give sausages these important advantages:

<i><b>Appetizing Appearance</b></i>	<i><b>Inviting Tenderness</b></i>
<i><b>Finest Smoked Flavor</b></i>	
<i><b>Protected Freshness</b></i>	<i><b>Utmost Uniformity</b></i>

**ARMOUR**  
AND COMPANY

# Meet New U.S. Ruling!

## STERILIZE AFTER *Each* DEHORNING OPERATION!



Cover of Globe-Black Dehorner prevents splashing of sterilizing water and acts as safety device. Note foot lever which operates knives.



Dehorner in operation at one Armour & Co. plant. Capacity: 145 heads per hour. Knives are sterilized after each dehorning operation.

With the Globe-Black Dehorner, it's *easy* to meet the new Department of Agriculture regulation. Not only can you sterilize after *each* dehorning operation, you can do it *automatically*. Capacity is 145 heads per hour!

Operation is quick and efficient. Sixty pounds of air pressure is released simply by pressing a foot pedal—two razor-sharp knives mesh instantly, and the horn is

sheared without leaving a trace of hide on the skull. Place the cover in down position and pull a lever—sterilizing water sprays the knives. The cover prevents splashing and makes it impossible to insert anything between the knives during sterilization. Write for complete details.

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*The* **GLOBE** *Company*

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CHICAGO 9, ILLINOIS



## Fat Export Freedom is Welcome—

THE government's decision to lift quantitative limitations on the exportation of inedible tallows and greases is a welcome one to the meat packing and rendering industries. It is most desirable that similar action be taken with respect to lard and that, failing the development of some real emergency, both edible and inedible fats and oils be allowed to move freely to foreign markets.

The power to regulate exports of animal fats has been the power to deflate their prices. Although the administration may not have intended to use its authority for this purpose, it has been employed at the expense of one group of commodities in such a manner as to drive down their values out of all customary relationship with other materials, wage levels and other elements in the economy. Since it has been directed at agricultural by-products, the output of which cannot be throttled or magnified at will like beer from a spigot, the plight of those "squeezed" has truly been unhappy.

Disregarding the warnings of fat producers as to production and consumption trends that foreshadowed the present crisis, and tossing out allocation "sops" only when the pressure got a little too hot, the administration has allowed the situation to deteriorate to a point where prices are far below costs, where firms have been forced out of business, where the necessary sanitary functions of some parts of the industry have been curtailed and to a point where even the reversal of its past policy may not afford too much immediate relief.

If the export market had been permitted over the past six or eight months to absorb in orderly fashion some of the supplies that now exert such a depressing influence, the present situation would be much better. Prices might not be all that could be desired—but at least they would probably not be at OPA levels when their related costs are higher.

If present conditions were the result of natural economic forces, and fat producers were suffering from product value deflation in company with all others, we would certainly urge that the industry take its licking without invoking any government interference. However, since much of the responsibility for the present crisis rests with government "planners," it is only fair that they help clean up the mess.

It would be a great mistake, however, for the fat producing industry to look upon foreign sales as anything more than a temporary aid. Freedom from governmental restrictions may help the price level, but the basic factors which will determine the strength or weakness of the industry's position lie closer home—and some of them very close to home. As R. L. McTavish pointed out recently at a meeting of the National Renderers Association, fat producers cannot depend for their long-term prosperity on factors which support prices. Profits should be the result of consistently economical and efficient operations which turn out *increasingly* valuable products for markets which broaden instead of contracting in their scope.

## Customers are Funny Folks—

A NEW motion picture study on self-service selling of meat, recently completed by Swift & Company, points up in a most effective manner some of the packer and retailer problems connected with the packaging and *service or self-service* sale of meat to the consumer. It gives about the best view we have ever seen of some of the human factors involved in meat merchandising.

To get part of the film, a movie camera was set up in a hidden position above the complete self-service meat counter in a retail food store and the buying actions of 25 or 30 of the patrons were recorded. They were unaware that they were performing before the camera—and how they did perform.

Plenty of suspense is built up as customer after customer wheels her buggy in front of the counter and, after some deliberation, concentrates on one type of meat cut. That's only the beginning—then

comes the poking, the pinching, the sniffing, the weighing, the visual closeup right-side-up and upside-down and the discard of the fat piece for a leaner one and of the leaner one for a fatter one. This is accompanied, of course, by a general digging to the bottom of the neatly arranged cuts.

Many a steak or package of hamburger starts toward the shopping buggy, but never gets there, and an occasional cut (about which the movie audience has breathed, "It's finally in") is tossed from the buggy back to the counter in a last-minute decision.

This section of the film is unintentionally amusing but it does indicate that consumer buying behavior and attitudes need further study and that there are many "why's" to answer if packers and retailers are to do a better job of packaging and merchandising meat.



## Iowa Beef Plant is Located Close to Supply Sources

**W**ITH the completion of a modern two-bed cattle killing plant designed to do an all-over job of turning out fresh beef and edible and inedible beef products, Harry Schroeder, president and organizer of the Schroeder Packing Co. of Glenwood, Ia., has realized an ambition to process cattle from the feedlot to the finished carcass.

Much of the stock slaughtered in the new plant comes from his own feeding pens, giving the firm additional control over the quality of its kill. According to Clyde C. White, general manager, it is the aim of the company to slaughter quality beef for carlot shipment to the eastern market.

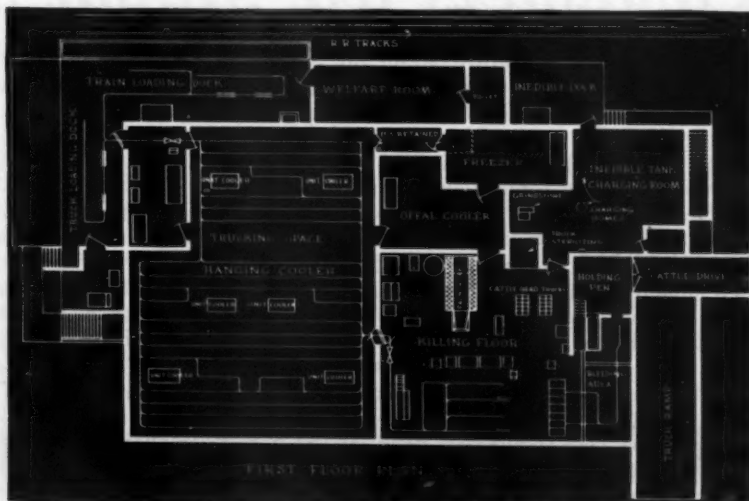
The new plant incorporates unusual features in its coolers, rendering department and separate steam and refrigeration plant.

The power house and the plant proper are constructed of cement block and packinghouse tile is employed on the walls of the killing floor, the carcass and offal coolers and in the boning room. The killing floor is large and well illuminated with natural light since it rises to almost a full two stories and one full wall and the upper level of the other walls are almost totally glazed (see photo on page 11). The killing

floor is equipped with various items of Globe Company equipment, including hoists, trucks, tables, racks, etc.

After stunning, cattle fall out of the knocking pen into the dry landing area and are then hoisted to the bleeding

rail for sticking and the removal of heads. The bleeding area lies at right angles directly in front of the pritch plates and, after the heads have been skinned out, the animals are dropped for siding. They are then moved forward



in the conventional way to the hoist where the rumping, eviscerating and final skinning operations are performed and the carcasses are split with a power saw. The sides are moved to the wash rack and washed at high pressure and clothed before going into the chill room. Washing and clothing are done on a self-contained unit equipped with a special pump.

Edible offal is worked up on the killing floor which has facilities for washing and cooking tripe.

The inedible rendering department, which is located in the basement of the plant, is rather unusual in arrangement. Soft material drops onto a table raised 8 ft. above the floor and the material, after being worked up by an operator on a platform in front of the table, is chuted to a hog and then to a washer at the end of the table. Bones and condemned material are chuted to this same hog and washer in the basement.

From the washer the material drops directly into a Globe Yeoman transporter of new design. It is then blown with compressed air to two inedible cookers and sometimes a third cooker which is also employed for drying blood. Three Ingersoll-Rand high vacuum non-barometric leg steam jet condensers are connected to the melters to develop vacuum and condense vapors and odors. No vacuum pump or tail pipe is used with these units.

In operation, the vapors are admitted into the condensing chamber and a steam jet is incorporated in the condensing chamber for exhausting air and other non-condensable gases from the cooker. The steam from the jet is condensed within the unit. A condensing water removal pump is incorporated in the unit for removal of the condenser water which can be elevated into the disposal system or discharged to some other point.

Cracklings are pressed in a hydraulic press equipped with a pressure regulator which assures the application of



CARCASSES IN COMBINATION CHILL ROOM AND COOLER

steady pressure on the material with minimum use of steam.

Gus Claxton, rendering superintendent, places much emphasis on the proper processing of tallow, taking pains to turn out a high quality product grading fancy. Material is carefully hashed, washed and cooked to yield crackling cake running only 6 to 8 per cent grease.

After being drawn off, tallow is treated in a receiving tank equipped with steam coils. Here it is heated until all moisture is driven off and the tallow is sprinkled with salt to sweeten its flavor and to settle out fibrous material. In pumping the tallow to the outside storage tanks a hose is lowered slowly into the tank until the level of the settlings is reached and pumping is

halted. The residue is drained off and thrown away.

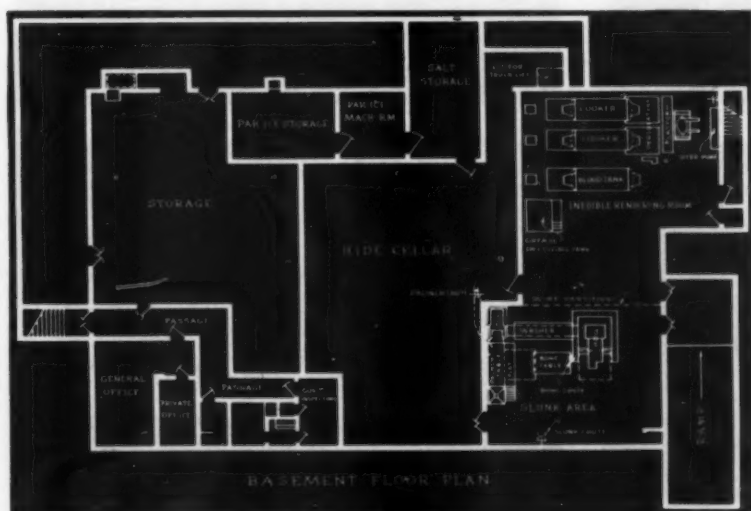
The department also houses two horizontal tanks, one at the floor level and one at the ceiling for handling blood. The basement also contains a good-sized hide cellar and two salt storage rooms which are accessible from the rail siding next to the plant. Rock salt can be unloaded directly from cars into a storage room and is close to the hide cellar where it is needed.

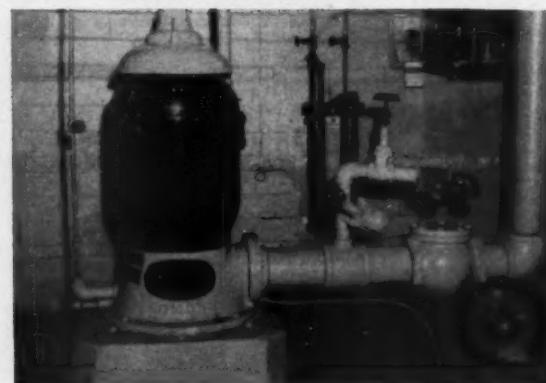
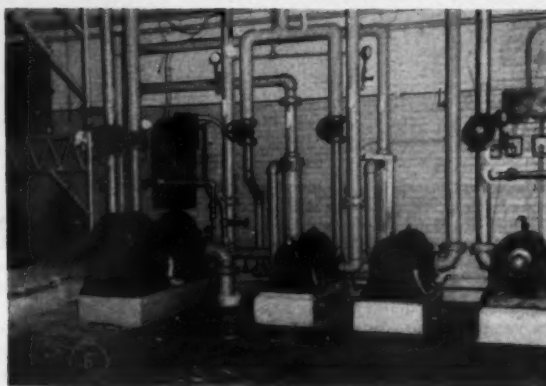
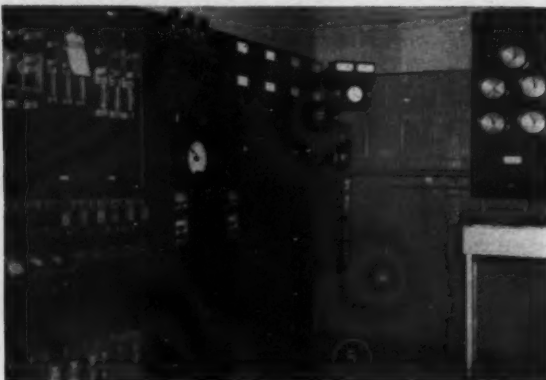
The plant takes special pains to keep its hide cellar in good condition to encourage proper handling. The hides are chuted directly from the killing floor onto the trimming table where the hide man spreads and checks them for cuts and scores. Plant officials report that the condition of the hide cellar impresses buyers who more readily accept plant weight and moisture allowances than they might otherwise do.

A Vilter Pak-Ice machine is located in a chamber next to one of the salt storage rooms. Briquettes for car icing will be held in a refrigerated storage room and raised by a bucket conveyor to buckets at car top level in which the briquettes will be moved for icing the refrigerator cars.

Clothed beef moves from the killing floor into a combination hot carcass and holding cooler. Because of its interest, this installation will be described in a later article in the *Provisioner*. The hot carcass side of the cooler has four Vilter units which discharge chilled air at a higher rate than the two Vilter units on the carcass holding side. Using this arrangement, plant officials state they have not experienced any difficulty with condensation on the chilled and unclothed carcasses. Shrinkage is not excessive since the overall rate for the

(Continued on page 27.)







# EFFICIENCY COMES FROM WATCHING SMALL DETAILS

Some of the major and minor additions and innovations recently adopted by the Superior Packing Co. of St. Paul are shown on the opposite page. Arrow in the photograph at the right points to the decalcomanias which are used by the midwestern firm in identifying top grade beef sides.



**W**HAT makes a meat plant efficient in comparison with its marginal competitors?

The knowledge of its management, of course, and the skill of its workmen, combined with modern equipment and good physical plant construction and layout.

Frequently a plant may be efficient in one or two departments but lacking in others; less often, adequate attention is given to every operation and departmental equipment need so that the packinghouse as a whole is an efficient unit. Usually this means that management has kept an eye on the small details as well as the major operations.

The beef killing plant of the Superior Packing Co. at St. Paul, Minn., is an example of an efficient packinghouse unit. Modernization has never stopped there and in 1948, as in 1947, 1946 and earlier years, major and minor changes were made in equipment and processes to enable the firm to turn out better product more cheaply.

What has Superior done in recent years to accomplish this?

First, two of the important materials used by a packing plant are power and water.

A new 400 Kwh Fairbanks-Morse diesel generator (Photo 7) has been installed at the St. Paul plant, giving the packinghouse (with an older 300 Kwh diesel unit) 700 Kwh generating capacity. The new unit was installed both to meet the increasing power requirements of the plant and to provide standby capacity. With the two units the plant will be able to generate its power at a cost considerably lower than it could be purchased.

Attention to detail: the new generator is set on a rubber foundation which eliminates vibration. As an example of the smoothness with which the unit operates, a nickel can be set on its rim at

the base of the cylinder block and will remain upright until removed. The vibration-damping foundation setting will prolong the life of the generator and reduce maintenance costs on it and the building.

A dead front type control panel (Photo 5) was installed with the new generating unit to provide the watch engineer with a means of checking efficiency and controlling operation of the diesel generator.

A 400-gpm Pomona deep well pump (Photo 8) has been installed in the engine room to increase the plant's water supply and supplement an older 650-gpm pump. At a cost lower than it can buy water from the municipality, the packinghouse pumps water from its own deep wells into a 1,000,000-gal. reservoir located beneath the plant. The pumps operate day and night to keep an adequate reserve at all times since the pumps' capacity is not great enough to supply directly the water needed during killing periods.

As a part of its water supply program, all the distribution pumps feeding out of the reservoir have been aligned in one location (Photo 6) and two new ones have been added. These pumps are electrically driven and equipped with pressure gauges and thermometers. Their central location permits the watch engineer to supervise operation with minimum effort.

The temperature of the well water is 54 degs. F. Some of it is used first for condenser and diesel cooling and then, with its additional heat, is employed as boiler feedwater.

A grease skimming unit which is built underneath the cattle holding pens (Photo 3) has proved to be one of the plant's most profitable construction projects. All waste water is fed through the 30x15x14 ft. unit. A series of skimmers remove the grease from the top of the impounded waste water and drop it

into a blow tank. On their return flight the skimmers agitate the settleings on the bottom of the tank to free grease particles. The unit is operated by a 1-h.p. motor. The plant's management reports that the grease reclaimers produce approximately 3,000 lbs. of raw material for each killing day. Once weekly the accumulated sludge is cleaned from the bottom of the unit.

The plant was among the first of the small and medium-sized packinghouses to install a chemical laboratory. It has now been relocated (Photo 4) and additional facilities provided. The laboratory is used to check on various operations. In connection with rendering, for example, the laboratory is given much credit for the fact the plant's tallow consistently grades Fancy.

A modern first aid room has been installed in the space formerly occupied by the laboratory. It includes facilities for emergency treatment, heat lamps, etc., and is staffed by a full-time registered nurse and a doctor on a part-time, daily basis. A rest room for the plant's few women employees has been fitted more comfortably than the average packinghouse locker room.

In connection with regular operations the plant has recently completed a head inspection and tongue handling section (Photo 1) directly behind the five-bed killing floor. This section has glazed tile wall and ceilings, brick flooring, glass block windows and fluorescent lighting.

Another innovation is the installation of stainless steel equipment at the casing grading and salting station (Photo 2). The long life and ease of cleaning this equipment justify its greater initial cost in this corrosive location, according to the staff.

The firm has always been interested in reducing equipment maintenance and replacement costs. In this connection, the redwood components of the direct ex-

(Continued on page 23.)

# 22,228 SCRAPING STROKES A MINUTE

## SHAVES A HOG IN LESS THAN 20 SECONDS

### FEATURES

#### BOSS UNIVERSAL DEHAIRER

20 H.P. motor operates the two belt scraper shafts, feed conveyor and hair conveyor.



Clutch for disengagement of feed conveyor while dehairer continues in operation.



Upper shaft has 20 — 6 point scraper stars.



Lower shaft has 20 — 10 point scraper stars.



Scrapers are staggered and shafts operate in same direction to propel hogs toward discharge door where they are automatically ejected to gambreling table.



Discharge door adjustment regulates timing of dehairing operation.



Hot water spray cleans hogs and carries hair to hair conveyor.



Hot water box receives and recirculates water at 140°.



All adjustment and maintenance points easily accessible.

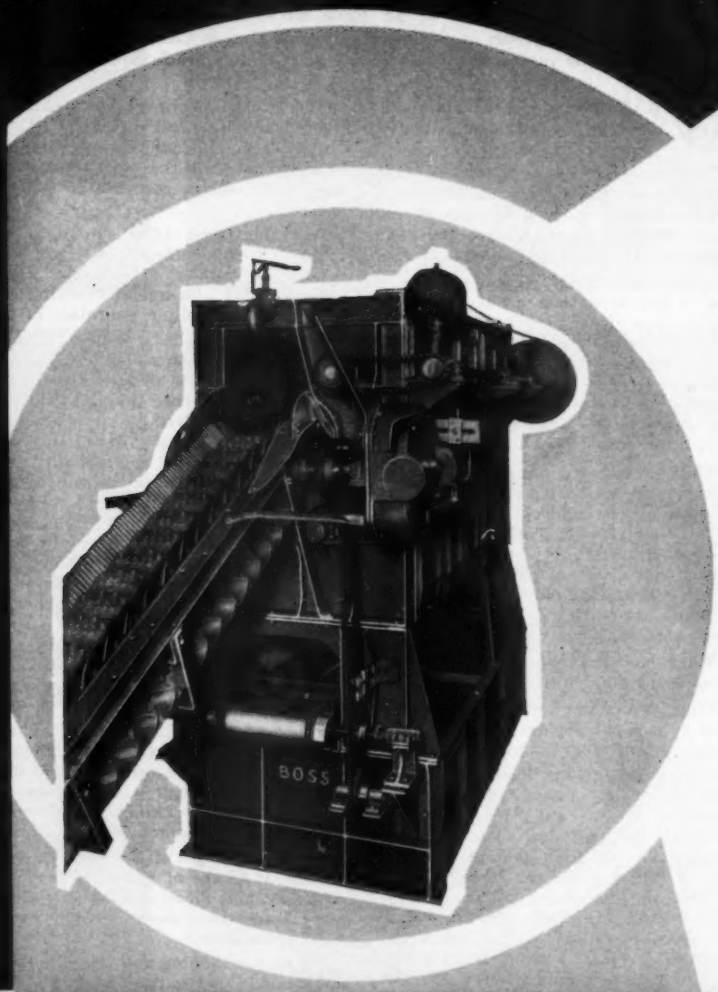


Dehairer, feed conveyor, hair conveyor and hot water box can be purchased separately if desired.

WRITE FOR HOG KILLING  
EQUIPMENT CATALOG

The BOSS Universal Dehairer is widely used in hog killing departments where maximum production must be achieved in a minimum of space. This cast iron, totally enclosed machine is only 12 ft. long, 4 ft. 6 in. wide and 8 ft. 6 in. high, but it efficiently dehairst 200 hogs per hour on the most rugged production schedule and requires only a 20 H.P. motor!

For real help in solving your hog killing problems call in your nearest BOSS representative; he knows the most modern hog killing techniques, and he sells the most efficient hog killing equipment.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



# PACKER MAKES A DETAILED YIELD REPORT ON THREE LOTS OF HOGS

**T**HE Reliable Packing Co. of Chicago kept detailed records of the cutting tests of several lots of hogs which it purchased at the 1948 International Livestock Exposition which were exhibited as desirable meat production types. Because the PROVISIONER feels that the information will be of interest to other packers, the results of the killing, chilling and cutting operations of the three test lots are given in this article.

The tests were made under the direct supervision of John Thompson, president, and R. W. Unwin, general superintendent.

The first lot consisted of 26 Minnesota No. 1 Hybrids. Total live weight was 7,180 lbs., an average of 276 lbs. Twelve of the hot dressed carcasses fell in the 180 to 190-lb. range; nine in the 191 to 210 range and five in the 211 to 220 range—a total of 5,120 lbs. and an average of 196.923 lbs. per head. Yield on the lot was 71.3 per cent.

The carcasses were given a two-day chill over the week end. The chilled weight was 5,007 lbs., representing a live weight yield of 69.9 per cent. The cooler shrink, therefore, was 113 lbs., 2.21 per cent of the dressed weight and 1.58 per cent of the live weight.

At the end of the chill period, and while still in the cooler, temperatures were taken for the ham and shoulder of each carcass. The low on the shoulders was 37 degs. F. and the high was 40 degs. F. The temperature registered most often was 37 degs. On the hams, low was 38 degs. F. and the high, 44

degs. The most frequent spread between the shoulders and hams was 2 degs.

The entire viscera of each carcass was weighed separately. Average weight per head was 33 lbs. The individual high was 46 lbs. and the low was 28 lbs. (the live weight difference between the two animals was only 12 lbs.).

Offal yield, both edible and inedible, exclusive of hair and blood, was 850 lbs., or 11.83 per cent of the live weight. Of this amount the major items were: leaf lard, 259 lbs.; skulls, 116 lbs., and hog plucks, 111 lbs. Estimated blood yield was 359 lbs., or 5 per cent of live weight. Estimated hair yield was 97 lbs., or 1.35 per cent of live weight.

Casings and casing fats amounted to 272 lbs., or 3.78 per cent of live weight.

TABLE 1: 26 NO. 1 HYBRIDS

CUT	YIELD IN LBS.	PER CENT DRESSED WEIGHT	PER CENT LIVE WEIGHT
Loins . . . . .	612	12.22	8.32
Skinned hams . . . . .	867	17.32	12.08
Bellies . . . . .	886	17.70	12.54
Picnics . . . . .	359	7.17	5.00
Boastn Butts . . . . .	286	5.31	3.70
Total of major			
primal cuts . . . . .	2,989	59.72	43.04
Trimnings . . . . .	352	7.03	4.90
Fats . . . . .	1,129	22.55	13.72
Skins from plates, jowls and fat			
backs . . . . .	66	1.00	.72
Spareribs . . . . .	124	2.48	1.73
Miscellaneous . . . . .	202		
(Includes 61 lbs. neck bones, 61 lbs. front feet, 69 lbs. hind feet and 11 lbs. tails)			
TOTAL . . . . .	5,007		69.72

The manure per animal averaged 14 lbs., or 365 lbs. in all, 5.08 per cent of live weight. Test results on the first lot

are summarized in Table 1 on this page.

In all tests, trimmings include regular trimmings plus materials used in a house specialty, Danish trimming, made from the lip of the picnic and a belly lean made from the brisket end of the belly squaring trimmings.

The second test lot consisted of 30 Hampshire hogs weighing 9,110 lbs., an average live weight of 303.2 lbs. Seven of the hot dressed carcasses weighed between 200 and 210 lbs.; 20 between 211 and 240 lbs., and three between 241 and 250 lbs. Total dressed weight was 6,729 lbs., representing a yield of 73.8 per cent.

These carcasses were also given a two-day chill. Cooler shrink was 143 lbs., equivalent to 2.11 per cent of dressed weight, or 1.56 per cent of live weight. Cooler weight was 6,586 lbs., representing a yield of 72.3 per cent. Shoulder and ham cooler temperatures were again taken. Shoulder temperatures ranged from 37 to 40 degs. F., with the most usual being 37 to 38 degs. Range on the hams was from 38 to 43 degs. F., with an average of 39 to 40 degs. Viscera weighed 980 lbs., or an average of 32½ lbs.

Hot offal yield (edible and inedible) was 11.09 per cent of live weight. Leaf lard amounted to 280 lbs.; skulls, 140 lbs., and hog plucks, 137 lbs. Yield of casings was 3.32 per cent of live weight.

The cutting test on the 30 Hampshire hogs is shown in Table 2 on page 16.

The third test lot consisted of 73 Tamworths which weighed a total of



# NEVERFAIL

... for  
taste-tempting  
**HAM**  
**FLAVOR**

"The Man Who Knows"



"The Man You Know"

*Pre-Seasoning*

## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

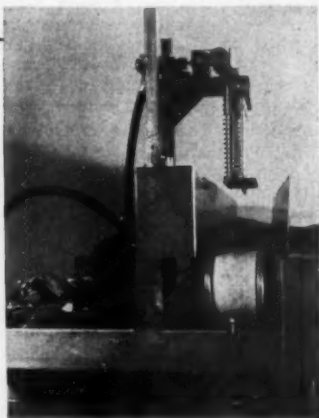
**H. J. MAYER & SONS CO., INC.**

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

## new! AUTOMATIC BRINE INJECTOR



- CUTS BUTT PICKLING TIME 75%
- 1500 to 2500 LBS. PER HOUR
- 2 TO 3 OZ. OF PICKLE PER STROKE
- SYNCHRONIZED NEEDLE HEAD
- ONE-MAN OPERATION
- COMPACT—ONLY 58 BY 45 BY 20 IN.

**RICHTER'S FOOD PRODUCTS, INC.**

1040 W. RANDOLPH STREET

CHICAGO 7, ILLINOIS

18,000 lbs., an average of 246.2 lbs. each. On hot dressed carcass weights, two were in the 120 to 135-lb. range; 14 in the 134 to 154-lb. range; 17 in the 135 to 174-lb. range; 40 in the 175

TABLE 2: TEST ON 30 HAMPSHIRE

CUT	YIELD IN LBS.	PER CENT DRESSED WEIGHT	PER CENT LIVE WEIGHT
Loins	772	11.72	8.47
Skinned hams	1,087	16.50	11.93
Bellies	1,187	18.02	13.02
Pieces	460	6.98	5.05
Boston butts	374	5.68	4.11
Total, Major			
Primal Cuts	3,880	58.90	42.58
Trimnings	422	6.41	4.63
Fats	1,561	23.70	17.13
Skins from plates, jowls and fat			
backs	34	.68	.47
Spareribs	135	2.05	1.48
Miscellaneous	245	3.72	2.60
TOTAL	6,582		72.23

to 194-lb. range; 15 in the 195 to 210-lb. range, and five in the 215 to 235-lb. range.

Total hot killed weight was 12,820 lbs., on which yield was 71.2 per cent. The hogs were chilled for one day, with a resulting cooler shrink of 173 lbs., or a dressed weight shrink of 1.37 per cent and a live weight shrink of .96 per cent. Total chilled carcass weight was 12,647 lbs. Yield was 70.27 per cent.

Viscera weighed 1,969 lbs., an average of 26.9 lbs. Hot offal weight was 2,401 lbs., representing a live weight yield of 13.39 per cent and consisting principally of: hog plucks, 387 lbs.; skulls, 359 lbs.; leaf lard, 553 lbs.; lungs, 250 lbs., and head fat, 185 lbs. Casings and casing fats yielded 784 lbs., or a live weight yield of 4.48 per cent; blood at 900 lbs. was a 5 per cent yield; total hair yield of 274 lbs. was 1.53 per cent. Manure weighed 642 lbs., an average of 8.79 lbs., or 3.57 per cent. Casing yield on the lot in footage was 17.22 yards per head, which was equivalent to a bundle of casings for each 5.74 hogs.

The average back thickness of this Tamworth lot was 1½ to 2½ in., with most of the carcasses measuring about 2 in. thick. Length of each loin from the aitch bone to the first rib measured from 26 to 32 in., the average being 28 to 31 in.

Results of the cutting test are shown in the following table:

TABLE 3: TEST ON 73 TAMWORTHS

CUT	YIELD IN LBS.	PER CENT DRESSED WEIGHT	PER CENT LIVE WEIGHT
Loins	1,631	14.48	10.17
Skinned hams	2,305	18.23	12.81
Bellies	2,073	16.39	11.52
Pieces	962	7.61	5.34
Butts	750	6.24	4.38
Total, Major			
Primal Cuts	7,900	62.95	44.22
Spareribs (light)	360	2.92	2.05
Trimnings	860	6.80	4.78
Skins from plates, jowls and fat			
backs	185	1.46	1.03
Fats	2,194	17.35	12.19
Miscellaneous	657	5.19	3.65
(Includes 225 lbs. neck bones, 184 lbs. front feet, 204 lbs. hind feet and 41 lbs. tails)			
TOTAL	12,647		70.27

It is interesting to note the difference in shrink between the various test lots as the chill period was increased. The first two lots, which were chilled over a week end, had a dressed weight



shrink of 2.21 per cent and 2.11 per cent, while the third lot, which was chilled only one day, had a shrink of only 1.37 per cent. The additional shrink was not caused by lower temperatures because there was no appreciable difference in the shoulder and ham temperatures of the lots, although actually lower temperatures were recorded on

TABLE 4: THREE LOTS COMPARED

ITEM	LOT 1 PER- CENTAGE	LOT 2 PER- CENTAGE	LOT 3 PER- CENTAGE
Cutting .....	69.72	72.23	70.27
Offal .....	11.83	11.09	13.39
Casings .....	3.78	3.32	4.48
Blood .....	5.00	5.16	5.00
Hair .....	1.55	1.25	1.53
Refuse .....	5.06	4.92	3.97
Cooler Shrink .....	1.58	1.56	.96
Natural or Unac- countable Shrink .....	.66	.47	.80

the lot with the smallest shrink. Insofar as possible, the carcasses were placed in the same cooler and in the same approximate position in the cooler.

A comparison of yields of the three lots is shown in the table above.

## Approve Exportation of 35,000,000 Lbs. of Lard

Supplemental export allocations totaling 105,000,000 lbs. of edible fats and oils for the first quarter of 1949 were announced this week by the Production and Marketing Administration of the U. S. Department of Agriculture. These allocations consist of 35,000,000 lbs. each of cottonseed oil, soybean oil, and lard. The allocation of lard by countries is:

Cuba, 3,000,000 lbs., commercial procurement; Bizonal-Germany, 13,200,000 lbs., half commercial and half Army; Italy, 6,000,000 lbs., commercial; Austria, 4,400,000 lbs., Army; French Zone Germany, 2,400,000 lbs., commercial; U. S. commercial projects abroad, 1,000,000 lbs., commercial, and contingency, 5,000,000 lbs., commercial.

Department officials said the new allocations have been made possible by the availability of somewhat larger supplies of edible fats and oils than had been anticipated when the first quarter 1949 allocations were determined. Production of lard and butter has been larger than expected, and domestic disappearance of edible fats and oils in general has been somewhat smaller. The increased availability of edible fats and oils makes it possible to meet more of the continuing needs abroad.

United States production of edible fats and oils for the current crop year ending September 30, 1949, is estimated to be about 550,000,000 lbs. larger—7 per cent—than the 7,170,000,000 lbs. produced in 1947-48. Export allocations for edible fats, oils and oilseeds issued to date for the period October, 1948 to March, 1949, including the new allocations, total 729,000,000 lbs., oil equivalent, compared with 425,000,000 lbs. allocated during the corresponding period in 1947-48.

# BETTER QUALITY LARD

## at a substantial saving in filtering cost with SPARKLER HORIZONTAL PLATE FILTERS

A new method of filtering lard, successfully employed by a large midwestern packer, marks a step forward in the processing of this product in the meat packing industry.

Major advantages of Sparkler Filters in lard processing are briefly summed up in the following seven points.

1. A better quality of lard is produced because the first run of lard through the Sparkler filter is not contaminated by rancid lard and soap particles retained in freshly laundered press cloths.
2. More insoluble material is removed by the evenly spread filtering medium on the horizontal plates. Cake is not subject to cracking, flow is always with gravity.
3. The Sparkler filter is totally enclosed thus eliminating oxidation of hot lard, a reaction wherein the lard loses a certain amount of its stability or keeping qualities.

Higher stability lard is delivered to Votators.

4. All steel construction prevents deterioration of lard by contact with copper or bronze fittings.
5. Saves approximately one-half the lard lost by adhering to filter cake because only one-half the usual amount of filter aid is required by the Sparkler Filter for the same total volume of lard filtered.
6. Saves labor in cleaning because filter paper is disposable, no laundry charges for cleaning cloths.
7. Less floor space is required for a Sparkler Filter than other types.

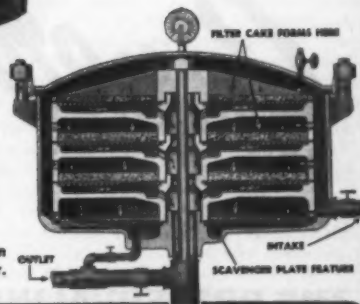
Sparkler Horizontal Plate Filters have been the standard equipment for microscopic filtration in the food, chemical, edible oils, milk, butter and cheese, and other industries for over twenty-five years. The recent introduction of Sparkler Filters for lard filtering is a natural step toward a better and more economical lard product.

We invite correspondence on your particular problem. You will receive the advice of engineers with a quarter of a century of experience in this specific field.



Sparkler Horizontal Plate  
Filter Model 33-S-17 steam  
jacketed, capacity 5000 G.  
P. H. type used in the John  
Morrell & Co. installation.

Section showing plates with filter cake in  
horizontal position and flow through filter.



SPARKLER MANUFACTURING COMPANY, MUNDELEIN, ILL.

# BOARS HEAD



*Super Seasonings*

**MADE ONLY BY  
THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.  
ESTABLISHED 1877**

# Up and down the MEAT TRAIL

## Personalities and Events of the Week

• **Crist Lisberg**, president, Saratoga Packing Co., Chicago, died on January 30 at the age of 64. He had been in the meat packing industry for 26 years. He came to this country from Denmark in 1910 and held various positions until he came to Chicago. He then started a meat market and the sausage plant is an outgrowth of that.

• **Stockholders** of the former Banfield Packing Co. of Salina, Inc., Salina, Kans., have voted to change the name to the C. K. Packing Co. Officers of the company, recently purchased from R. C. Banfield, are: President, J. J. Vanier; vice president and manager, W. P. Gehrean; secretary and treasurer, B. F. Bowell. Vanier is the owner of the C. K. Ranch, one of the larger Hereford ranches in the state, and is also president of the American Hereford Association.

• **Oscar G. Mayer**, president, Oscar Mayer & Co., Chicago, was recently awarded a University of Wisconsin testimonial as an "outstanding leader" in farm, home and community life. The citation, made at the annual home week at Madison, said Mayer had performed outstanding leadership by "adopting and promoting proven scientific principles and sound business practices in meat packing" and "to educational and other public causes and enterprises."

• **Rath Packing Co.** has opened a modern meat distributing and processing

plant at Dallas, Tex. An open house on February 1 marked the public opening. The new structure is of masonry construction, with inside walls of tile and exterior walls faced with off-white brick. All operations are on the main floor. Rail trackage facilities are located adjacent the shipping department. Bacon is smoked in a "daylight" kitchen completely equipped with modern facilities. The remainder of the operation space is devoted to distribution of the company's products. Jack Reich is manager of the branch, which the Rath Packing Co. has operated in Dallas for many years.

• **Chris E. Finkbeiner**, president, Little Rock Packing Co., Little Rock, Ark., was host to the sales organization and their wives at a dinner-dance at Hotel Marion there. The affair was a prelude to the annual sales meeting of the organization.

• **Paul C. Smith**, vice president, Swift & Company, speaking at the third annual convention of the Mississippi Cattlemen's Association in Jackson, Miss., said that while livestock and meat industry profits have been good, they were not the cause of high meat prices. Instead, he asserted, "they are an essential stimulus to the one course of action—short of economic recession—that can bring prices down, which is to produce more meat."

• **Appointment** of Leonard R. Trainer as director of the food distribution programs branch of the Production and Marketing Administration, U. S. Department of Agriculture, effective immediately, has been announced by

## Smith, Brickman to Head

### Industry Red Cross Drive

**Do Smith**, advertising manager, Wilson & Co., and **A. W. Brickman**, president, Illinois Meat Co., will serve again this year as co-chairmen of the 1949 Meat Packing and Allied Industries Division of the Red Cross Fund in Chicago, which runs during the month of March. A kick-off luncheon for representatives of all firms in the industry will be held at 12:15, Wednesday, February 9, at the Saddle & Sirolo Club. Officials of the Chicago Red Cross Campaign and chairmen of the 1949 campaign will attend the luncheon to present up-to-date information on Red Cross affairs and the 1949 objective. A preview of the affair which will inaugurate the national drive will be given, as well as help in conducting the Chicago campaign.

The Meat Packing and Allied Industries Division has an enviable record in handling Red Cross campaigns. Smith said in a letter to officials of the meat packing industry in Chicago, and asked for the cooperation of the entire industry this year in order to continue the good record. The drive will start on March 1.

**Ralph S. Trigg**, PMA Administrator. Trainer succeeds **Paul C. Stark**, who resigned as director last July. **H. C. Albin**, associate director who has been serving as acting director in recent months, will continue as the associate with Trainer.

• **Arthur D. Lee** of Berth, Levi & Co., died suddenly at his home in New York City on January 30. He was 59 years old and had been associated with the casing business for over 40 years—all his business life. He leaves a widow, a married son and daughter and two grandchildren.

• **Employees** of Peter Eckrich & Sons Co., at both the Fort Wayne and Kalamazoo plants, who established safe working records during 1948 were guests of C. P. Eckrich, president, at safety banquets held recently at the Hotel Van Orman, Fort Wayne, and Columbia hotel, Kalamazoo.

• **Herman Goldberg** recently joined the sales force of the Oppenheimer Casing Co. and will work out of the firm's Chicago headquarters. Goldberg has been in the casing business for almost 20 years.

• At the annual meeting of the Postville (Iowa) Packing Co. recently, the entire board of directors was reelected: **Fred W. Groth**, **S. E. Karsten**, **Dr. M. F. Kiesau**, **Ed McNeil**, **Lloyd Schroeder**, **Willard Schutte** and **M. M. Scribner**. The directors elected the following officers: President, **F. W. Groth**; vice

## PACKER FORMS FIRST AID UNIT

**John Morrell & Co.** recently arranged for the formation of a mobile first aid unit among the men who make up the company's over-the-road truck division. The picture shows the presentation of the agreement made between the American National Red Cross and Morrell. In the foreground **Earl Withrow, jr.**, chairman of the Wapello County chapter of the American Red Cross presents the agreement to **J. M. Foster**, vice president in charge of operations of **John Morrell & Co.** (center), while **W. Sinclair Venables**, first aid chairman of the chapter (left), looks on.





# Custom's

## TIMELY TIPS

Mr. J. P. Swift is a relative newcomer in the meat field but has developed fast enough to be Manager of our Mid-Eastern Division. As often happens, a good man outside our realm can see things in our industry that we overlook. Kind of a case of not being able to see the forest for the trees. Mr. Swift came up with one we think is a dilly, and we pass it on to you to do something about.

Most often simple items are the ones we overlook. Corn Meal Mush is a fairly big selling item in most sections of the country. It lends itself to enrichment with meat stock better than anything we have tested in a long time. It's a funny thing, though, most of it is made by individuals out of our industry.

We have made several tests at various points across the country and found that it will sell in large volume and is very profitable. It fills a need because people are realizing the necessity for some lower priced food items. It is good enough to entice a gourmet. A fine formula with suggested labeling and directions follows:

### CORN MEAL MUSH COOKED IN CHICKEN BROTH WITH CHICKEN MEAT ADDED\*

- 30 gals. Pork Bone Stock—Very Hot
- 5 lbs. Custom Chicken Base
- 3 3/4 lbs. Salt
- 40 lbs. Corn Meal—Yellow Preferred

1. Cook pork bones until all meat falls off. Skim off most of the fat.
2. Add Chicken Base and salt. Keep very hot.
3. Sprinkle Corn Meal into Chicken Broth while stirring vigorously. Cook 15 to 20 minutes, adding additional water if too thick.
4. Draw off into artificial casings or 1 lb. and 2 lb. molds. Chill well. Remove from molds, wrap, and ready for sale.

\*Suggestions: Slice and fry Mush to a golden brown. Serve with pork sausage and syrup. Some like the browned Mush served with sausage and eggs.

This is only one manner to apply this to your business. There are many other ways to tailor this exactly to fit your materials, equipment and plant. Write us today.

**Custom Food Products, Inc.**

701-707 N. WESTERN AVENUE  
CHICAGO 12, ILLINOIS



president, W. Schutte; treasurer, Dorothy Groth, and secretary, Arthur J. Palas. The firm has a new building under construction at the present time.

• M. & M. Mades Co., Inc., Somerville, Mass., has constructed a cooler at its plant at a cost of about \$6,500.

• The Omaha (Nebr.) Processing Co. has purchased two acres of land from the Union Stock Yards Co., located between the Armour and Company holding pens and the Cudahy Packing Co. Plans have been approved by the city council for constructing a rendering plant there. George Abbas, who will operate the plant, also owns a rendering plant near Council Bluffs.

• The National Association of Meat Processors and Wholesalers joined with the Frankfort Grocers Association in Philadelphia recently in protesting to the city council the increase of inspection fees for food processing firms. In their protest to Frederick D. Garman, council president, they cited one instance in which the fee was increased by more than 100 per cent, from \$20 to \$49 annually. Garman replied that the higher fees were recommended by the council's committee, which has studied the situation.

• Tastee Steak Co., Philadelphia, has registered for business under that name under the state's assumed or fictitious name business act. Owners are H. Lester Benner and Lennie D. Benner.

• Charles Luckman, president, Lever Brothers Co., Cambridge, Mass., was elected president of the Association of American Soap & Glycerine Producers, Inc., at its twenty-second annual convention at Hotel Commodore, New York, on January 26. He succeeds G. A. Wrisley, vice president, Allen B. Wrisley Co., Chicago. N. H. McElroy, president, Procter & Gamble Co., Cincinnati, was elected vice president for the Midwest. The following officers were reelected: E. M. Finehout, vice president, Los Angeles Soap Co., as vice president for the Far West; Edward H. Little, president, Colgate-Palmolive-Peet Co., vice president for the East; Nils S. Dahl, general manager, John T. Stanley Co., New York, treasurer.

• Lester O. Barr, 70, formerly manager of the Swift & Company plant at Omaha, Nebr., died recently of a heart attack while vacationing in Tucson, Ariz. He had lived in Chicago since his retirement in 1943.

• E. G. James Co., Chicago, has announced that it is opening an office in Boston in order to give more efficient service to its New England customers. The office will be located at Boston Fruit & Produce Exchange, Room 15, Faneuil Hall Market. It will have a private teletype connected with its Chicago office. Telephone is Richmond 2-1250. The company also operates a New York city office.

• Bill Hollstein has opened a rendering plant in Gordon, Nebr., it was announced recently.

• Fire resulting from a rendering torch caused damage of \$2,000 at the plant of

the E. Kahn's Sons Co., Cincinnati, recently. A spark from the welding torch ignited cartons of lard in the basement lard department. Employees, using a plant fire hose, had the flames extinguished when firemen arrived.

• Louis J. Budde, 64, senior partner in L. J. Budde and Co., Cincinnati, and vice president and a former president of the Cincinnati Livestock Exchange died recently.

• J. T. Webster, manager of Cudahy Packing Co.'s foreign department, Chicago, for the past 12 years, retired on February 1. He had been with Cudahy 39 years, starting as a clerk in the traffic department at Omaha in 1910. Two years later he was transferred to the Chicago office foreign department and in 1937 was appointed manager of the department. For the past two years he has been chairman of the committee on foreign relations of the American Meat Institute. He was succeeded as manager of the Cudahy foreign department by R. P. Ivens, his assistant since 1946.

• Oscar Mayer & Co., Madison, Wis., was host to the Future Farmers of America club of Dodgeville, Wis., recently. The trip was arranged by the Dodgeville Kiwanis club.

• Boy and girl exhibitors at the Southwestern Exposition and Fat Stock Show were guests of Armour and Company on January 30 for a breakfast and a Sunday School class. John Vestal, head sheep buyer for Armour and Company and assistant stock show sheep superintendent, taught the class which he originated three years ago.

• Main Packing Co., Inc., Houston, Tex., has been granted a charter, with \$1,500 capital. Incorporators are Guy T. Mazzola, D. E. Rosenthal and Harry Dow.

• G. L. Childress, vice president and general manager of the Houston Packing Co., Houston, Tex., was the principal speaker at the La Porte Chamber of Commerce recently.

• A fire in the plant of Frank & Co., sausage manufacturer, Milwaukee, Wis., recently destroyed hams and other meat valued at \$1,000. The blaze was believed to have been caused by an overheated smokehouse.

• Stockholders of Beesley Packing Co., Inc., Andalusia, Ala., have elected officers for 1949 as follows: President, Charles Dixon; vice president, J. M. Fuqua; treasurer and general manager, Miss Stella Beesley. Directors are Lee Stokes, J. M. Merrill, George H. Proctor, N. N. Lloyd and Dr. H. H. Martin.

• A. George Doering, 54, former sales manager for the C. A. Durr Packing Co., Inc., Utica, N. Y., died as a result of a heart attack recently. He had been associated with the firm for more than 14 years.

• Leo G. Cleary, 48, sales manager of Stark, Wetzel & Co., Inc., Indianapolis, for the past three years, died recently. He operated a grocery before joining Stark, Wetzel, and previous to that had been with Armour and Company in Indianapolis for 18 years.



## Emmart Packing Co. Net Income Declines in 1947

Emmart Packing Co., Inc., reported net income for the year ended October 31, 1948, after deducting income taxes of \$201,914, about 26 per cent below the \$272,307 reported last year. After deducting \$11,423 for dividends on the 6 per cent preferred stock, this was equal to \$4 a share on 22,800.4 shares of common stock. In 1947 the net income was equivalent to \$11.37 a share on the common stock.

Earned surplus of the company increased from \$572,719 at the beginning of the year to \$672,008 on October 31, 1948. The balance sheet on that date showed current assets of \$1,158,412 and current liabilities of \$526,819, leaving net working capital of \$631,593, against \$619,156 a year earlier. Value of land, buildings and equipment after depreciation were carried at \$533,092 after reserves for depreciation, compared with \$492,785 in 1947.

## BEEF PRICES DOWN

Wholesale prices of quality beef, paralleling declines in prices of better cattle, now have dropped on representative markets as much as 35 per cent below the peaks of last September, the American Meat Institute reported this week.

"These declines," said the Institute, "also have resulted in retailers now offering beef cuts at much lower prices than has been possible for many months; prices generally being in line with declines at wholesale. While Good grade beef has dropped the most from the peaks of last September, there now have been accompanying declines of 31 per cent in the Choice grade and 25 per cent in the Commercial grade. Better grades of cattle have declined an average of about 33 per cent."

## PACKER AWARDED DAMAGES

As a result of failure by the Toledo, Peoria & Western and the Wabash railroads to re-ice a carload of meat en route from Bushnell, Ill., to Detroit in 1944, Mickelberry Food Products Co., Bushnell, was recently awarded damages of \$2,565.81 by a circuit court grand jury. Mickelberry charged that the meat, originally valued at approximately \$9,000, was spoiled when it arrived at Detroit and that after reprocessing, the value dropped to approximately \$2,000.

## IDAHO ENACTS SAUSAGE LAW

The Idaho legislature has passed a bill providing that sausage can be made from all "comminuted meat from swine, beef and sheep." The measure does not contain any licensing provisions. State laws governing manufacture of sausage had been repealed in 1947.

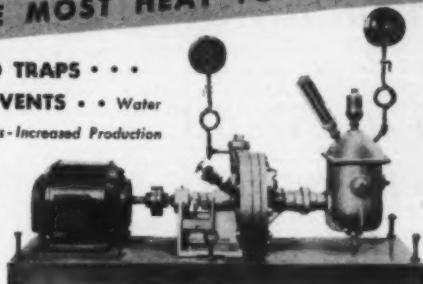
## THE SYSTEM THAT RETURNS

RENDERING PLANT SAVES 100 TONS OF COAL PER MONTH

One renderer recently reported: "To be very conservative we would say we are saving 100 tons of coal per month on a 500 h. p. Sterling boiler and are using very little make-up water, with a considerable saving on water softening chemical; also our cooking time in cooking waste animal material has been reduced 30%."

## THE MOST HEAT TO A BOILER

NO TRAPS . . .  
NO VENTS . . . Water  
Savings - Increased Production



PLANERT  
RETURNAL  
Steam and Condensate  
RETURN  
SYSTEM

Pays for itself

You get all of the following benefits when you install the PLANERT RETURNAL SYSTEM:

- Returns condensate as fast as it is formed
- No waiting for steam traps to fill up and dump
- Steam mains, jackets, coils, drain lines, and all steam condensing units are kept free from water
- You are assured of dry, hot steam everywhere all the time.
- Operates continuously, returning all steam and condensate to boiler at high pressure and temperature
- All expensive and troublesome traps can be discarded.

Such savings as shown above are well worth while. Similar benefits can be yours. If you install the RETURNAL. We shall be glad to give you further details upon request—also what a variety of other users have to say regarding savings.

PLANERT

MANUFACTURING CORPORATION

2256 W. WALNUT STREET • CHICAGO 12, ILL.

## LOOK AT UNIMELT WELD in Buildice SHELL AND TUBE EQUIPMENT!



A QUALITY FEATURE AT  
NO EXTRA COST TO YOU!

A smoother, stronger weld. Safer, surer, more homogenous, eliminating danger of overheating. That's what unmelt weld gives you; all Buildice manufactured shell and tube equipment, and pressure vessels are unmelt welded and ASME certified.

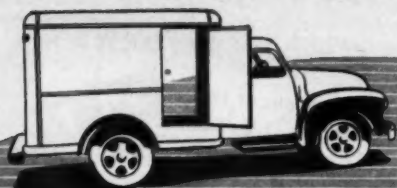
Consult Buildice specialists today for your packing plant shell and tube requirements. Wire, Phone, Write.

MANUFACTURERS AND **Buildice** REFRIGERATING ENGINEERS  
COMPANY, INC.

2610 South Shields Ave., Chicago 16, Ill. • Phone: CA lumet 5-1100

Branches: Milwaukee, Minneapolis, Philadelphia

— WORTHINGTON COMPRESSORS IN STOCK — ALL SIZES —



*From an insulated body . . .*

*to a 45°-50°  
refrigerated  
truck*



*As simple as 1-2-3*

\*Name on request

## with KOLD-HOLD'S new *Pakage* truck unit

Hi-temperature refrigeration of perishables is achieved quickly, easily and economically through the installation of the new "Pakage" truck unit. This unit is a completely self-contained refrigeration system which you can install (see right) in from two to three hours without special body work, holders or brackets. It works well in any properly insulated body, regardless of age . . . and it maintains a 45° to 50° temperature throughout the longest day's deliveries. The unit recharges itself by simply plugging in to any 110V outlet. 220V motor is available if desired. Write for the "Pakage" truck unit bulletin for information.

1. Cut two holes in the floor of the truck for air intake and discharge. Dimensions and measurements come with the unit, as well as complete installation instructions.
2. Push the unit into position over the holes and bolt securely into place. This is all the installation required.
3. Plug into 110V outlet. Twenty foot rubber covered cord is supplied with the unit. If desired, a connection box may be installed outside the body for greater convenience.

Baffle plate induces complete air circulation.

Insulated compartment holds 1 HP compressor and electric motor.



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# PLANT OPERATIONS

## *Ideas for Operating Men*

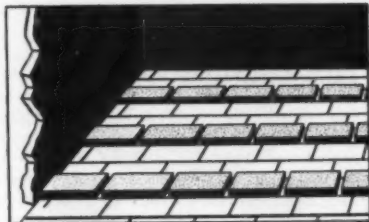
### Some Superior Features

(Continued from page 13.)

pansion brine spray units in the plant coolers are being replaced with white tile and stainless steel louvers for permanency.

Other improvements during 1948 included the replacement of seven of the motor units used in hauling livestock from the market in South St. Paul with seven-ton Macks.

One minor improvement completed recently illustrates the attention paid to detail. It was noted that cattle bruises, especially to the loin, showed up with greater frequency in wet weather. Investigation established that in walking



CATTLE DRIVEWAY FLOOR

up the brick steps of the driveway to the killing floor the cattle were slipping and falling. It was then decided to cut out the cement mortar between the ends of the bricks (see the drawing above). This has solved the problem and eliminated bruising from this cause. When the animal's hoof begins to slip sideways the movement is stopped by the open space between bricks and the creature can regain its balance.

There is a right-angle turn in the driveway at the Superior plant and it was found that cattle sometimes became pocketed in this sharp corner and would damage themselves or others and impede the movement of the animals to the killing floor. The bottleneck was eliminated by rounding the sharp corners with timber and no further difficulty has been experienced.

Another unusual idea used by Superior is to employ decalcomanias for identifying its top grade beef. These grade marks show up well on the side and please the retail trade. The decals are placed on the sides as soon as the beef clothing is removed since at this time there is still sufficient surface moisture to result in a good bond between the carcass and label. If placed later the decal is likely to peel off.

The market section keeps you up to date on current market trends, giving full market coverage for the industry.

### HEAD WORKING CONVEYOR

A study comparing direct labor costs of working up hog heads when using the conventional hog head working table as against expenses when using the new Globe head working conveyor (operation of the conveyor in one plant was described in THE NATIONAL PROVISIONER of November 20, 1948, page 22) was recently made in a large plant.

The study indicates marked operating economies through reduction of direct labor charges in favor of the conveyor method of hog head workup.

In the study identical complete hog head working operations were performed, from the dropping of the head on the killing line to the removal of the pituitary glands on the conventional and conveyor tables. Twenty-two operations were performed: dropping of the heads, removing the tongues, trimming the tongues, washing the heads, removing the head skin, separating the ears, fattening the head skin, marking temple meat, marking cheek meat, marking snouts, chiseling the temples, chiseling the cheeks, stripping the snout, pulling the jaw, trimming snouts, removing cheek meat, removing temple meat, trimming cheek and temple meats, trimming the heads, splitting the heads, removing the brains and removing the pituitary glands.

Using the conveyor setup the plant handled 430 heads per hour as described above with 20 butchers. The total gang time required to work up a head on the conveyor was 2.79 minutes at a direct labor cost of 6.04c per head, based on a labor cost of \$1.30 per hour.

With the regular hog head working table, on which the head and its parts

are moved by the butchers to various work stations and positioned there by them, the packer processed 550 heads per hour with a crew of 35 butchers. The time required to work up a hog head was 3.81 minutes at a direct labor cost, based on a labor charge of \$1.30 per hour per man, of 8.27c per head.

The difference in direct labor charges with the hog head working conveyor represents a labor cost savings of 36.9 per cent.

Additional economies in favor of the hog head working conveyor were noted. First, because of the orderly movement of product by the conveyor, there was no danger of edible material being knocked off the table and onto the floor, in which event its value would be reduced to that of inedible.

Second, the conveyor paced the operation to the rate of kill, preventing any bottling of work and consequent increase in hog head working gang labor. Third, use of the conveyor reduced the time required to clean up. The total amount of equipment surface used in the conveyor operation is smaller and there are no difficult edges and grooves to slow down the cleanup man.

### GRADING FEES RAISED

The U. S. Department of Agriculture announced this week that effective February 1, fees charged for federal meat grading service will be increased from \$2.70 to \$3 per hour. This increase in fees and other costs charged and collected for the grading service is being made to provide sufficient revenue to equal the cost of the service. Statutes authorizing the meat grading service require that fees charged for the grading of meats must provide sufficient revenue to defray the costs of the program. The present increase was made following analysis of the current cost of the program. The meat grading service is a voluntary program offered to meat packers, processors, handlers, and others in the meat industry.

### MEAT DAMAGE FROM GRUBS MAY EXCEED HIDE LOSS

Detailed breakdown of grub damage in a recent test conducted for a large Chicago packer by H. R. Smith, general manager of the National Livestock Loss Prevention Board, clearly showed that the loss of meat value may be far greater than damage to the hide. While the lot tested was rather a bad one, the checkup does show what actual slaughter losses may be in such cases.

Cattle grubs resulted in a loss of \$43 per animal in the test. There was a loss of \$1248.81 on 29 badly infested carcasses and, for the total lot of 57 steers averaging 1254 lbs. live weight, the loss amounted to \$22 per head. Twenty-nine of the 57 carcasses were lowered one full grade by the trimming-out process, constituting a loss of 2½c per lb., or a total loss of \$512.50. Many of the loins were so badly damaged that they had to be boned, which meant a loss of \$10

per cwt. on 17 per cent of the carcass weight, or \$1.70 per cwt. on the entire carcass. Of the 57 cattle, 44 hides were graded No. 2, which amounted to a loss of \$37.

Cattle salesmen at various markets report they are compelled to accept bids averaging approximately 50c per cwt. less for grubby cattle than on the same quality of stock apparently grub free. However, even though the packer who bought the test lot mentioned above discounted them \$2 per cwt., he probably lost money.

Few persons realize the full extent of losses to the cattle industry from grub damage. Several years ago the U. S. Department of Agriculture estimated the annual loss in the United States as between \$50,000,000 and \$100,000,000. At present high prices, it is now in excess of \$100,000,000.



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## RECENT PATENTS

The information below is furnished by patent law offices of

**LANCASTER, ALLWINE & ROMMEL**

468 Bowen Building  
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,457,227, **STABILIZATION OF FATS AND OILS**, patented December 28, 1948 by Myers F. Gribbins, Wilmington, Del., assignor to E. I. du Pont de Nemours & Co., Wilmington, a corporation of Delaware.

In order to prevent rancidity in animal, vegetable and fish oils and fats, containing metals, the inventor heats the compound with a beta-mercaptopropionic compound having the linear structural formula  $\text{ROOCC}_2\text{H}_4\text{S-X}$  in which R is selected from hydrogen and hydrocarbon groups and in which the monovalent substituent X is a member of the group consisting of hydrocarbons, oxygenated-, sulfur-sulfur- and oxygenated-, and sulfur- and nitrogen-hydrocarbons and thereafter separates the precipitated metal.

No. 2,457,622, **MEAT TENDERING MACHINE**, patented December 28, 1948 by Arthur H. Ahrndt, La Porte, Ind., assignor to U. S. Slicing Machine Co., La Porte, a corporation of Indiana.

A device is included which will disengage the drive and driven gears of the tendering machine when the machine is overloaded.

No. 2,457,741, **STABILIZATION OF FATTY MATERIAL**, patented December 28, 1948 by John R. Shipner, South Omaha, Nebr., assignor to the Cudahy Packing Co., Chicago, Ill., a corporation of Maine.

In this patent oxidative deterioration is said to be inhibited by the use of a fatty-material-extract of leaves and stems of *Larrea divaricata*.

No. 2,458,170, **CONTINUOUS FAT SPLITTING**, patented January 4, 1949 by Martin Hill Ittner, Jersey City, N. J., assignor to Colgate-Palmolive-Peet Co., Jersey City, N. J., a corporation of Delaware.

In order to hydrolyze fats and fatty oils with water to fatty acids and glycerine, employing heat and pressure, this inventor contacts the material with water by countercurrent flow, then subjects the fatty acids resulting therefrom to partial cooling by direct contact and mixing with water whereby the water is heated, applies additional

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heat to the water while mixed with a portion of the fatty acids, and finally passes the water thus heated into intimate countercurrent contact with the fatty material undergoing hydrolysis, while maintaining two liquid phases, a fatty phase and an aqueous phase, whereby the fatty material undergoes hydrolysis with the formation of fatty acids and glycerine.

No. 2,458,554, PROCESS FOR TREATING FATTY OILS, patented January 11, 1949 by Don Sheldon Bolley, Brooklyn, and Edwin Charles Gallagher, Freeport, N. Y., assignors to National Lead Co., New York, N. Y., a corporation of New Jersey.

For refining the oils, these inventors admix between about 0.045 per cent and 5.0 per cent by weight of sulfuric acid having a concentration between about 10 per cent and 75 per cent with an impure fatty oil, incorporate bleaching earth in the oil-acid mixture, heat it to a temperature between about 90 degs. C. and about 120 degs. C., allow the oil to remain in contact with the acid and bleaching earth for a sufficient length of time to effect a refinement of the oil, and separate the so-treated oil from the bleaching earth.

## Administrator Suggests Wage-Hour Act Changes

Elimination of the series of exemptions in the Fair Labor Standards Act providing for processing or handling farm products and the inclusion of such activities in the act's present overtime exemption applicable to seasonal industries, was recommended in the 1948 fiscal year report of the Wage and Hour and Public Contracts Divisions, U. S. Department of Labor.

Increase of the minimum wage provided by the act to 75c an hour and clarification of unsolved overtime pay problems, including those raised by the Supreme Court's decision in the back-wage suits of East Coast longshoremen, are among other recommendations for amendment of the act urged by W. R. McComb, administrator of the divisions. His other suggestions for changes in the act included:

Provide more flexibility for relaxation of overtime requirements in labor-management agreements for employment on an annual basis, to encourage development of such plans within the scope of the act.

Align the child-labor provisions of the act with the wage and hour provisions by making them applicable to activities in interstate commerce.

Apply the basic coverage provisions of the act to employees of all establishments of those industries which substantially affect commerce, thus to eliminate competitive inequities.

Rationalize and equalize the act's present varying and limited application to employees in four types of competing transportation services by applying the minimum wage provision to all employees.

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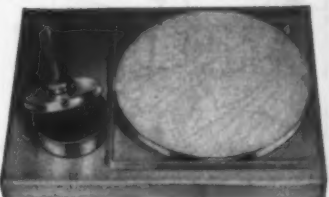


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Combination Ink Pad Stand has pad, ink pot and cover-brush fitted to welded steel base, rust-resistant plated. A handy combination. With 10" pad costs only \$7.75; 8" size \$6.75.

4 1/4" ink pads for portable marking have spring wrist clip or hardwood handle. \$1.50 each.



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## Quantity Restrictions on Exportation of Tallow and Greases are Removed by OIT

**R**EMOVAL of limitations on exports of tallow and greases and most inedible fats and oils, effective February 7, was announced this week by the Office of International Trade of the U. S. Department of Commerce. Removal of these controls has been energetically advocated by representatives of the meat packing and rendering industries. (This week the government approved a supplemental export allocation of 35,000,000 lbs. of lard; see page 17).

In making the announcement the Office of International Trade said that these products were decontrolled because of generally improved supplies. U. S. prices of these products are lower than they have been at any time since the removal of OPA price ceilings and prospects for increased output during the next half year are good.

Included in a long list of decontrolled products are: inedible tallow, hog grease, grease stearine including lard stearine, oleic acid, lard oil, stearic acid, beef suet, neatsfoot oil, and other inedible animal greases and fats. In addition, controls were removed from such products as fatty acids of vegetable origin, linseed oil, olive oil, and toilet, laundry and household soap, soap powders.

OIT officials pointed out that while provision has been made for removal of export controls, the existing regulations regarding shipments to Europe "remain in effect on all commodities." This means that export licenses will continue to be necessary for shipments to Europe, but that the quantities will not be restricted. Licenses will be issued freely, provided the product is not destined for non-cooperative countries.

The American Meat Institute, National Independent Meat Packers Association, Western States Meat Packers Association and National Renderers Association were represented this week at hearings before a subcommittee of the Senate banking and currency committee which is considering an extension of the Export Control Act under which the government issues allocations and licenses for the exportation of fats and oils and meats. Without extension the law will expire on February 28.

Industry representatives have taken the attitude that export controls on fats and oils are neither necessary nor desirable and that unless these commodities are permitted to move more freely in foreign markets, fat producers and farmers will be penalized.

In spite of the OIT action this week in letting down some of the bars restricting the exportation of inedible fats and oils, the Departments of Commerce and Agriculture still wish to retain power to regulate foreign trade in these commodities. Last weekend Secretary of Commerce Sawyer and Under-Secretary of Agriculture Loveland testified in favor of continuation of export controls. Secretary Sawyer urged that the committee approve a 28-month extension of the law and asked that authority be continued to exercise controls over such products as steel, aluminum, copper, "meat and some fats and oils." Secretary Sawyer said he felt controls should be continued over shipments of materials "which might have a direct or indirect military significance" or which would enable the government to fulfill foreign policy commitments.

Loveland said that fats and oils and meats are examples of important food items which are in world short supply and for which export controls are desirable. He added that in certain ECA countries, fats and oils are in low supply, and stated he felt it was "very important that we be able to channel our available exportation to those countries where the need is greatest." He told the committee that due to increased production of oil-bearing materials in 1948 "we have been able to recommend increasingly larger export allocations of



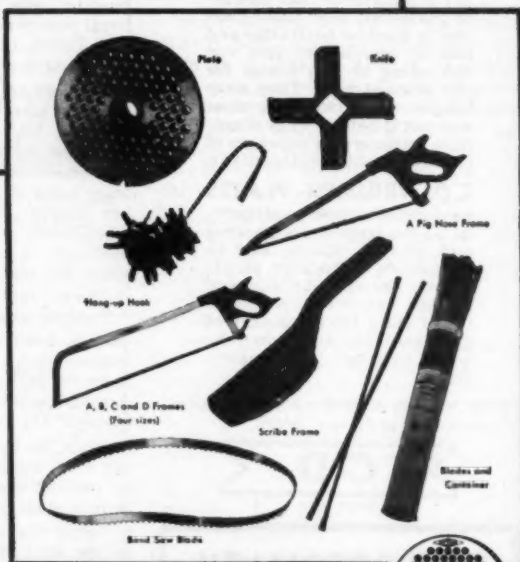
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various fats and oil-bearing materials in recent months."

Exportation of meat in 1948, he said, was "held to token shipments of a fraction of 1 per cent of our production due to short supply." He added that the export demand had been far in excess of this quantity and said "elimination of export control on meat would further aggravate an already short supply and would cause price increases."

## New Iowa Beef Plant

(Continued from page 11.)

cooler has been held to 2 per cent. Chilled air is discharged directly into the room about 2 ft. below the ceiling. All structural members in the cooler are of steel, including the track beams, columns, etc.

Other Vilter unit coolers are employed in the offal, boning and freezer rooms. The unit in the freezer is supported on a rack at ceiling level.

The plant has a separate laundry room off the loading dock to which the shroud cloths are brought after removal from the sides of beef. This laundry room is equipped with a washer, tumbler and centrifugal extractor. The same room houses a four-compartment trolley washing and paraffining dip tank with a short rail section overhead and a manual hoist for handling batches of trolleys. Near this point refrigerated trucks and railroad cars are loaded and as the carcasses are removed from the trolleys the latter will be collected outside the wash room for cleaning.

The plant has a small locker room in the basement for power plant and yard employees and a larger one on the first floor for other workers in the plant.

Refrigeration and steam generating equipment is housed in a separate building at the rear of the main plant. Facilities include two Erie City boilers of 100 h.p. each operating at 150 lbs. pressure. The boilers are equipped for burning either oil or gas and oil is being used at present. With gas the boilers can be operated at 100 per cent overload. The plant has a Stover water softener.

Refrigeration is provided by an 80-ton Vilter compressor working in conjunction with a 5-ton Vilter compressor which acts as a booster and handles the freezer. A 750-g.p.m. Pritchard redwood cooling tower is also employed. Exhaust steam is used in heating water in a 2,300-gal. reservoir and excess steam capacity at the end of slaughtering and rendering is also used for this purpose. Condensate from steam traps is accumulated and then pumped into the boilers.

Officials of the firm are Harry Schroeder, president, and Clyde C. White, general manager.

Packinghouse equipment was furnished by The Globe Company, Chicago.

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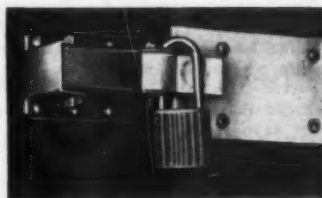
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LATCH-RITE can be locked with ordinary bicycle padlock (see illustration) affording protection for contents of your refrigerator.

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Due to exclusive safety feature, workers cannot be locked in when LATCH-RITE is equipped with Emergency Release.

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Iceing and door warping has been stopped with LATCH-RITE because doors are held shut.

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# Heavy Snow, Blizzards Cut Livestock Marketings and Reduce Meat Output

**M**EAT production under federal inspection during the week ended January 29 totaled 321,000,000 lbs., the U. S. Department of Agriculture estimated this week. Heavy snow and blizzards in Midwest and western states have reduced marketings of livestock, and the slaughter of all species is below

Calf slaughter of 96,000 head compared with 106,000 reported last week and 115,000 in the same period last year. Output of inspected veal in the three weeks under comparison was 10,300,000, 12,000,000 and 11,400,000 lbs., respectively.

Hog slaughter, estimated at 1,142,000

the preceding week and 280,000 in the week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 12,700,000, 13,500,000 and 12,600,000 lbs., respectively.

## AMI PROVISION STOCKS

Packers covered by the American Meat Institute provision stocks survey held a total of 484,100,000 lbs. of pork meats on January 29, 1949, indicating that the in-storage movement of the last two weeks of January resulted in an increase of 48,400,000 lbs. over the 435,700,000 lbs. reported at midmonth. However, pork meat stocks a year earlier were larger at 501,400,000 lbs., as was the 1939-41 average for the comparable date of 542,200,000 lbs.

Lard and rendered pork fat holdings at the end of January were 206,900,000 lbs. compared with 184,100,000 lbs. two weeks earlier. Current holdings were well above holdings of last year of 150,400,000 lbs. and the 1939-41 average of 184,900,000 lbs.

Provision stocks as of January 29, 1949, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows January 29 stocks as percentages of the holdings two weeks earlier and last year.

	Jan. 29 stocks as Percentages of Inventories on			
	Jan. 15, 1949	Jan. 31, 1948	1939-41 av.	
<b>D. S. PRODUCT</b>				
Beilles (Cured).....	110	103	...	
Pet backs (Cured).....	108	107	...	
Other D. S. Meats (Cured).....	102	105	...	
TOT. D. S. CURED ITEMS.....	113	119	...	
TOT. FROZ. FOR D. S. Cure.....	130	307	...	
<b>S. P. &amp; D. C. PRODUCT</b>				
Hams, Sweet Pickle Cured				
Regular.....	107	60	5	
Skinned.....	111	80	72	
All S. P. Hams.....	111	88	56	
Hams, Frozen-for-Cure				
Regular.....	67	40	1	
Skinned.....	126	78	129	
All frozen-for-cure hams.....	126	78	99	
Pickles				
Sweet pickle cured.....	106	133	80	
Frozen-for-cure.....	115	89	77	
Beilles, S. P. and D. C.				
Sweet pickle cured.....	102	99	118	
Frozen-for-cure.....	113	104	110	
Other items				
Sweet pickle cured.....	101	182	87	
Frozen-for-cure.....	134	138	147	
TOT. S. P. & D. C. CURED.....	105	97	79	
TOT. S. P. & D. C. FROZEN.....	119	95	105	
BARRELED PORK.....	85	121	20	
<b>FRESH FROZEN</b>				
Loins, shoulders, butts, and spareribs.....	110	72	99	
All other.....	98	97	149	
Total.....	104	81	115	
TOT. ALL PORK MEATS.....	111	97	80	
RENDERED PORK FAT.....	82	87	88	
LARD.....	113	139	110	

\*Small. \*\*Included with lard.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 29, 1949—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Jan. 29, 1949.....	260	127.8	98	10.3	1,142	159.9	289	12.7	320.7
Jan. 22, 1949.....	286	150.7	106	12.9	1,329	186.1	314	13.5	362.3
Jan. 31, 1948.....	257	127.8	115	11.4	1,010	146.3	280	12.6	295.1

### AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Jan. 22, 1949.....	984	530	195	107	256	140	96	44	15.3	44.5
Jan. 15, 1949.....	978	527	203	113	256	140	95	43	15.5	52.7
Jan. 31, 1948.....	947	497	181	90	237	145	98	45	14.1	36.5

\*1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

last week although above the corresponding week last year. Inspected production was 362,000,000 lbs. last week and 298,000,000 lbs. in the corresponding week last year.

Cattle slaughter of 260,000 head was 9 per cent below 286,000 reported last week but 1 per cent above the 257,000 kill of the same week last year. Beef production was estimated at 138,000,000 lbs., compared with 151,000,000 lbs. in the preceding week and 128,000,000 in the week a year ago.

head, was 14 per cent below 1,329,000 reported for the preceding week but 13 per cent above the 1,010,000 kill of the same week in 1948. Production of pork was 160,000,000 lbs., compared with 186,000,000 in the previous week and 146,000,000 in the period last year. Lard production was 44,500,000 lbs., compared with 52,700,000 reported a week ago and 36,500,000 processed in the week last year.

The sheep and lamb slaughter of 289,000 head compared with 314,000 head in

## ALL HOGS CUT OUT THIS WEEK WITH MINUS MARGINS

(Chicago costs and credits, first three days of week.)

The value of pork products decreased during the past week, but the cost of live hogs generally averaged a little higher, resulting in poorer cutting margins. All hogs cut out with minus margins. Light weights were in the best position at minus 20c while heavies were in the

poorest, cutting out at minus \$1.17.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
		Value		Per cwt. alive			Value		Per cwt. alive			Value		Per cwt. alive
Pct.	Price	live wt. lb.	per cwt. alive		Pct.	Price	live wt. lb.	per cwt. alive		Pct.	Price	live wt. lb.	per cwt. alive	
Skinned hams.....	12.7	47.6	\$ 6.05	\$ 8.62	12.7	46.2	\$ 5.87	\$ 8.18	13.0	41.7	\$ 5.42	\$ 7.55		
Pickles.....	5.7	31.0	1.77	2.51	5.5	28.7	1.58	2.21	5.4	27.8	1.50	2.06		
Boston butts.....	4.3	34.5	1.48	2.10	4.1	34.2	1.41	1.96	4.1	33.5	1.38	1.93		
Loins (blade in).....	10.2	39.8	4.06	5.81	9.9	37.6	3.72	5.23	9.7	37.4	3.62	5.02		
Beilles, S. P.....	11.1	38.4	4.26	6.11	9.6	36.6	3.52	4.94	4.0	28.2	1.13	1.56		
Beilles, D. S.....	...	...	...	...	2.1	21.0	.44	.63	8.6	21.0	1.81	2.52		
Pet backs.....	...	...	...	...	3.2	10.0	.32	.45	4.6	11.3	.52	.72		
Plates and joints.....	2.9	16.5	.48	.69	3.1	16.5	.51	.69	3.5	16.5	.58	.79		
Raw leaf.....	2.3	11.0	.28	.37	2.2	11.0	.26	.36	2.2	11.6	.26	.36		
P. S. lard, rend. wt. 13.9.....	1.81	2.59	12.4	13.0	1.61	2.25	10.4	13.0	1.35	1.80				
Spareribs.....	1.6	30.0	.48	.69	1.6	25.5	.41	.59	1.6	20.5	.35	.45		
Regular trimmings.....	3.3	18.0	.59	.85	3.1	18.0	.56	.76	2.9	18.0	.52	.74		
Feet, tails, etc.....	2.9	12.9	.26	.37	2.9	12.9	.26	.36	2.9	12.9	.26	.36		
Offal & misc.....	...	...	.70	1.00	...	...	.70	.98	...	...	.70	.97		
Total Yield & Value.....	70.0	...	\$22.20	\$31.71	71.5	...	\$21.17	\$20.61	72.0	...	\$10.38	\$26.92		
		Per cwt. alive		Per cwt.			Per cwt. alive		Per cwt.			Per cwt. alive		Per cwt.
Cost of hogs.....	\$21.29				Cost of hogs.....	\$20.54				Cost of hogs.....	\$19.67			
Condemnation loss.....	.11				Condemnation loss.....	.10				Condemnation loss.....	.10			
Handling and overhead.....	1.00				Handling and overhead.....	.87				Handling and overhead.....	.78			
TOTAL COST PER CWT.....	\$22.40				TOTAL COST PER CWT.....	\$21.51				TOTAL COST PER CWT.....	\$20.55			
TOTAL VALUE.....	22.20				TOTAL VALUE.....	21.17				TOTAL VALUE.....	19.38			
Cutting margin.....	\$.30				Cutting margin.....	\$.34				Cutting margin.....	\$.17			
Margin last week.....	+.41				Margin last week.....	+.14				Margin last week.....	-.80			

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended January 29:

	Week Jan. 29	Previous week	Cor. wk. 1948
Cured meats, pounds.....	22,705,000	24,518,000	30,070,000
Fresh meats, pounds.....	38,092,000	38,012,000	38,200,000
Lard, pounds.....	4,477,000	4,218,000	8,206,000



# The Visking Corporation announces an important development—

## *The New R<sub>x</sub> Casing for Large Sausage*

The rumors are true. Visking Research has done it again! Developed and perfected an entirely new and advanced type of large sausage casing—combining properties that the meat packing industry has been

looking for—for a long, long time.

Many inquiries have been directed to us concerning this revolutionary new kind of sausage casing. These questions are summarized and answered herewith:

**Q.** *Is it true that the new R<sub>x</sub> casing will be easier to stuff?*

**A.** Definitely yes. Far less surface friction—far greater smoothness—are outstanding features of the new R<sub>x</sub> casing. This means greatly reduced worker-fatigue, greater output per stuffer.

**Q.** *Will R<sub>x</sub> take printing more sharply, clearly?*

**A.** Yes! One look at the sample tells you that here at last is the answer to the problem of printing distortion on your sausage casings. Makes your brand identification more positive, and much more eye-appealing. What's more, R<sub>x</sub> has an affinity for LARGE printing or designs—and reproduces inks in colors with much greater brilliancy.

**Q.** *Will R<sub>x</sub> improve the appearance of my sausage products?*

**A.** Yes. It is tougher and more uniform. The square ends make your product much more attractive.

SEE YOUR VISKING  
REPRESENTATIVE  
FOR ALL THE FACTS  
ABOUT THE NEW  
R<sub>x</sub> CASING. ASK HIM  
TO ARRANGE FOR  
A TEST OF R<sub>x</sub> CASINGS  
ON YOUR SAUSAGE  
PRODUCTS.

A PRODUCT OF THE **VISKING** CORPORATION, Chicago 38, Illinois.  
Manufacturers of Visking\* casings, Visqueen† plastic film and Viskon† nonwoven fabric.  
Plants in Chicago, Illinois; Terre Haute, Indiana; North Little Rock, Arkansas.  
Canada: C. A. Pemberton & Co., Ltd., Toronto, Ontario, Canada.

\*Reg. U. S. Pat. Off. †Trademark



**How to Make Practical and  
Profitable Use of Bruised  
or Disfigured Hams and  
Shoulders with  
NONFAT DRY MILK SOLIDS**

## ● UTILITY LOAF \*

This loaf is intended to make practical and profitable use of bruised or other disfigured hams or shoulders. Meat should not be more than 20-25% fat and must be cured.

100 lbs. Cured pork meat	1 oz. Mapleine dissolved
6 oz. White pepper	in 1 pint water
½ oz. Ground sage	8 lbs. Nonfat Dry milk solids
½ oz. Ground cloves	12 lbs. Cold Water

Run cured pork through ½ inch plate. Add water, dry milk solids, and seasoning; mix well.

Place meat in molds for cooking (Frank, Hoy, or similar molds). Cook for 3½ hours at 165° F. Inside temperature should be at least 152°-155° F. After cooking, chill, and remove from containers. They can then be wrapped in plioform or stuffed in cellulose casing.

Loaf can be baked as follows:

Place meat in pans, smooth top with sugar syrup and bake at 200-225° F. Bring inside temperature to 154° F., then chill, wrap or stuff as above specified.

\*One of 63 formulas in "Improving Meat Products with nonfat dry milk solids," Bulletin 804, published by

AMERICAN DRY MILK INSTITUTE, Inc., 221 N. La Salle St., Chicago

**NEW!**

HOG-DEHAIRING NOW  
TWICE AS FAST WITH...

**OLD**



**BALDY**

TRADE MARK

By using a special wetting agent that makes water "wetter," OLD BALDY Hog Scalding Compound softens hog hair, loosening it in the follicles, so that scraping removes hair by the roots. With this new development, hogs can be dehaired twice as fast if you scrape by hand and with less mechanical effort if you use a dehairing machine. The carcass is free from hair roots and goes into the chill room smooth and without slime.

And OLD BALDY costs less than 3¢ per carcass.

You take no risk when you try OLD BALDY. Order a trial quantity today, with satisfaction guaranteed or your money back.

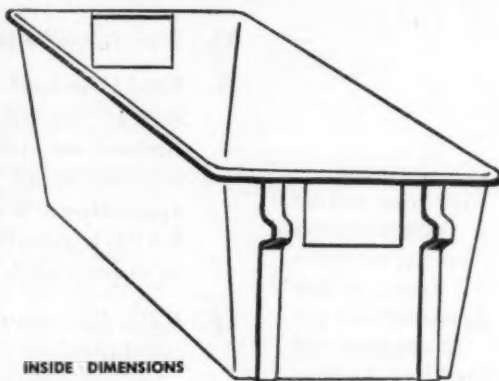
10-lb. package OLD BALDY, per lb... **37¢**

100-lb. drum OLD BALDY, per lb... **34¢**

f. o. b. North Kansas City, Mo.

**THE KOCH BUTCHERS' SUPPLY CO.**  
NORTH KANSAS CITY 16, MISSOURI

## ALUMINUM DELIVERY BOX



### INSIDE DIMENSIONS

Top—14½" wide  
x 28½" long

BOTTOM 11¾" wide  
x 25½" long

Depth—11¾"

GALV. BOXES MADE IN  
SAME DIMENSIONS WITH  
20 GA. STEEL

• STURDY CONSTRUCTION YET  
WEIGHS ONLY 11 LBS.

• MADE OF 14 GA. ALUMINUM

• EDGE ROLLED AND WELDED  
OVER ¾" ROUND ROD

• RUNNERS ¾" x 1" WELDED  
TO BOX

**THE HUENEFELD COMPANY**

2701 SPRING GROVE AVE. • CINCINNATI 25, OHIO

# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

Feb. 2, 1949	
per lb.	
Choice native steers—	
All weights	41 @ 43
Good native steers—	
All weights	35 @ 40
Commercial native steers—	
All weights	34 @ 38
Utility, all wts.	33 @ 35
Hindquarters, choice	49 @ 51
Forequarters, choice	33 @ 35
Cow, commercial	31 @ 34
Cow, utility	32 @ 33
Cow, cutter and canner	31 1/2 @ 32
Bologna bulls, 500 up	36 @ 36 1/2

### BEEF CUTS

Steer loin, choice	73 @ 75
Steer loin, good	49 @ 51
Steer loin, commercial	44 @ 45
Steer round, choice	43 @ 46
Steer round, good	43 @ 45
Steer rib, choice	44 @ 46
Steer rib, good	40 @ 42
Steer rib, commercial	40 @ 42
Steer sirloin, choice	65 @ 67
Steer sirloin, commercial	47 @ 48
Steer brisket, choice	32 @ 34
Steer brisket, good	32 @ 34
Steer chuck, choice	35 @ 39
Steer chuck, good	35 @ 39
Steer back, choice	63 @ 65
Steer back, good	63 @ 65
Navel, good	12 @ 20
Fore shanks	29 @ 31
Hind shanks	24 @ 24
Steer tenderloins	1.40 @ 1.45
Cow tenders, 3 up	34 @ 36
Steer plates	30 @ 32

### BEEF PRODUCTS

Brains	@ 6 1/2
Hearts	20 1/2 @ 21 1/2
Tongues, select 3 lbs. & up	
fresh or froz.	37 @ 38
Tongues, house run	
fresh or froz.	26 @ 26 1/2
Tripe, cooked	40 @ 40
Livers, regular	35 @ 36
Kidneys	40 @ 41
Cheek meat	47 @ 47
Lips	13 1/2 @ 14
Lungs	11 1/2 @ 12
Melts	11 1/2 @ 12
Udders	@ 7

### CALF—HIDE OFF

Choice, 225 lbs. down	
Good, 225 lbs. down	
Commercial	34 @ 37
Utility	34 @ 37

### VEAL—HIDE OFF

Choice carcass	52 @ 53
Good carcass	46 @ 48
Commercial carcass	38 @ 39
Utility	34 @ 37

### LAMBS

Choice lambs	43 @ 47
Good lambs	42 @ 46
Commercial lambs	

### MUTTON

Good	
Commercial	34 @ 37
Utility	34 @ 37

## WHOLESALE SMOKED MEATS

Fancy regular hams,	
14/18 lbs., parchment	
paper	51 @ 53
Fancy skinned hams,	
14/18 lbs., parchment	
paper	52 @ 54
14/16 lbs., parchment	
paper	52 @ 56
Fancy trim, brisket off	
bacon, 8 lb. down, wrap	57 @ 59
Square cut seedless bacon,	
8 lb. down, wrap	55 @ 57

### FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	40 1/2 @ 40 1/2
Reg. pork loins,	
und. 12 lb.	41 1/2 @ 42 1/2
Tenderloins	77 @ 79
Boneless loins	56 @ 57
Picnics, 4/8	29 1/2 @ 30
Skinned shhirs, bone in	32 1/2 @ 33 1/2
Spareribs, under 3 lb.	31 1/2 @ 32 1/2
Boston butts, 4/8 lb.	36 @ 36 1/2
Boneless butts, c.t., 3/5	48 @ 48 1/2
Neck bones	8 1/2 @ 9 1/4
Pigs' feet, front	8 1/2 @ 9
Kidneys	18 @ 19
Livers	18 @ 19
Brains	27 @ 27
Ears	13 @ 13
Snouts, lean in	10 @ 10 1/2

## FANCY MEATS

Tongues, corned	37 @ 38
Veal breads, under 6 oz.	76 @ 78
6 to 12 oz.	76 @ 78
12 oz. up	82 @ 85
Beef kidneys	82 @ 85
Calf tongues	24 @ 25
Lamb fries	70 @ 70
Beef livers, selected	50 @ 50
Ox tails, under 1 lb.	47 @ 47 1/2
Over 1 lb.	23 @ 28

## SAUSAGE MATERIALS

Reg. pork trim (50% fat)	19 @ 19 1/2
Sp. lean pork trim, 85%	39 @ 40
Ex. lean pork trim, 95%	44 @ 45
Pork cheek meat	31 @ 31 1/2
Pork tongues	23 @ 24
Boneless bull meat	47 @ 47 1/2
Boneless chucks	44 @ 44 1/2
Shank meat	44 @ 44 1/2
Beef trimmings	34 1/2 @ 35 1/2
Beef cheek meat	43 @ 43 1/2
Dressed canners	32 1/2 @ 33 1/2
Dressed cutter cows	32 1/2 @ 33 1/2
Dressed bologna bulls	36 @ 37
Boneless veal trim	40 @ 41

## DRY SAUSAGE

Correlat, ch. hog buns	85
Thuringer	80
Farmer	71
Hofmeister	72
B. C. Salami	80
B. C. Salami, new con.	90
Genoa style salami, ch.	98
Pepperoni	75
Mortadella, new condition	49
Cappicola (cooked)	77
Italian style hams	77

## DOMESTIC SAUSAGE

Pork sausage, hog casings	39 @ 40
Pork sausage, bulk	35
Frankfurters, sheep casings	45 @ 46
Frankfurters, hog casings	40
Bologna	41
Bologna, artificial casings	41 @ 42
Smoked liver, hog buns	41 @ 42
Nat. Eng. lunch speciality	50 @ 53
Mixed luncheon spec., ch.	45 @ 46
Tongue and blood	39
Blood sausage	31
Souse	31 1/2
Polish sausage, fresh	43 1/2 @ 45
Polish sausage, smoked	47 @ 49

## SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/4 to 1 1/2 in., 180 pack	45 @ 50
Domestic rounds, over 1 1/4 in., 140 pack	50 @ 55
Export rounds, wide, over 1 1/4 in.	75 @ 85
Export rounds, medium, 1 1/4 to 1 1/2 in.	55 @ 65
Export rounds, narrow, 1 1/4 in. under	1.05 @ 1.35
No. 1 weasands, 24 in. up	1 @ 1
No. 1 weasands, 22 in. up	8 @ 11
No. 2 weasands	5 @ 7
Middles sewing, 1 1/4 @ 2 in.	1.10 @ 1.25
2 1/4 to 2 1/2 in.	1.20 @ 1.30
Middles, select, extra, 2 1/4 @ 2 1/2 in.	1.40 @ 1.45
Middles, select, extra, 2 1/2 @ 2 3/4 in.	1.90 @ 2.00
Beef buns, export No. 1	17 @ 18
Beef buns, domestic	11 @ 13
Dried or salted bladders, per piece:	
12-15 in. wide, flat	15 @ 17
10-12 in. wide, flat	9 @ 11
8-10 in. wide, flat	5 1/2 @ 6 1/2
Pork casings:	
Extra narrow, 20 mm. & 40 mm.	3.15 @ 3.25
Narrow, medium, 20 @ 32 mm.	2.90 @ 3.05
Medium, 32 @ 35 mm.	1.80 @ 1.85
Reg. medium, 35 @ 38 mm.	1.45 @ 1.50
Wide, 38 @ 45 mm.	1.35 @ 1.45
Export buns, 34 in. cut	30 @ 31
Large prime buns,	
34 in. cut	19 @ 21
Medium prime buns,	
34 in. cut	15 @ 17
Small prime buns	13 @ 14
Middles, per set, cap off	45 @ 60

## SEEDS AND HERBS

Ground	
Whole for Saus.	
Caraway Seed	42 @ 43
Cumin seed	28 @ 34
Mustard ad. fcy. yel.	42 @ 22
American	62 @ 20
Marjoram, Chilean	62 @ 21
Oregano	62 @ 22
Coriander, Morocco	
Natural No. 1	11 1/2 @ 14
Marjoram, French	46 @ 50
Sage Dalmation	
No. 1	20 @ 34

## SPICES

(Basis Chgo. orig. bbls., bags, barrels)

Whole	
Ground	
Allspice, prime	29 @ 32
Realized	30 @ 33
Chili powder	30 @ 33
Chili pepper	30 @ 33
Cloves, Zanzibar	26 @ 30
Ginger, Jam., unbl.	32 @ 34
Ginger, African	21 @ 24
Cochin	25 @ 29
Mace, fcy. Banda	
East Indies	61 @ 52
West Indies	61 @ 52
Mustard, flour, fcy.	30 @ 30
No. 1	26 @ 26
West India Nutmeg	38 @ 38
Paprika, Spanish	50 @ 60
Pepper, Cayenne	50 @ 60
Red No. 1	65 @ 65
Pepper, Packers	60 @ 73
Pepper, black	66 @ 73
Pepper, white	85 @ 88
Pepper, Black	
Malabar	60 @ 76
Black, Lampung	60 @ 76

## CURING MATERIALS

Cwt.	
Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$ 8.80
Salt peter, n. ton, f.o.b. N. Y.	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs.	
only, paper sacked f.o.b. Chgo.	
Per ton	
Granulated	\$19.52
Medium	25.52
Rock, bulk, 40 ton cars	
Detroit	10.50
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	5.65
refiners (2%)	7.80 @ 8.00
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.	
less 2%	7.00
Dextrose, per cwt.	
in paper bags, Chicago	6.88

## PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles	
February 1	
San Francisco	
February 1	
No. Portland	
February 1	
<b>FRESH BEEF: (Carcass)</b>	
<b>STEER:</b>	
Good:	
400-500 lbs.	\$ 37.00 @ 39.00
500-600 lbs.	35.00 @ 36.00
Commercial:	
400-600 lbs.	31.00 @ 34.00
Utility:	
400-600 lbs.	29.00 @ 31.00
COV:	
Commercial, all wts.	30.00 @ 31.00
Cutter, all wts.	27.00 @ 28.00
<b>FRESH VEAL AND CALF: (Skin-Off)</b>	
Choice:	
80-130 lbs.	46.00 @ 48.00
Good:	
80-130 lbs.	44.00 @ 46.00
<b>FRESH LAMB &amp; MUTTON: (Carcass)</b>	
<b>LAMB:</b>	
Choice:	
40-50 lbs.	47.00 @ 48.00
50-60 lbs.	47.00 @ 48.00
Good:	
40-50 lbs.	46.00 @ 47.00
50-60 lbs.	46.00 @ 47.00
Commercial, all wts.	43.00 @ 45.00
Utility, all wts.	40.00 @ 42.00
<b>MUTTON (EWE):</b>	
Good, 75 lbs. & up	22.00 @ 27.00
Commercial, 75 lbs. & up	21.00 @ 23.00
<b>FRESH PORK CARCASSES: (Packer Style)</b>	
80-120 lbs.	36.00 @ 38.00
120-137 lbs.	34.00 @ 36.00
<b>FRESH PORK CUTS NO. 1:</b>	
<b>LOINS:</b>	
8-10 lbs.	44.00 @ 46.00
10-12 lbs.	44.00 @ 46.00
12-16 lbs.	43.00 @ 45.00
<b>PICNICS:</b>	
4-8 lbs.	35.00 @ 37.00
<b>PORK CUTS NO. 1:</b>	
<b>HAM, Skinned:</b>	
(Smoked)	
12-16 lbs.	52.00 @ 57.00
16-20 lbs.	52.00 @ 56.00
(Smoked)	
50-60 lbs.	50.00 @ 55.00
60-80 lbs.	50.00 @ 55.00
8-10 lbs.	54.00 @ 57.00
10-12 lbs.	54.00 @ 57.00
<b>BACON, "Dry Cure" No. 1:</b>	
8-8 lbs.	48.00 @ 55.00
8-10 lbs.	48.00 @ 54.00
10-12 lbs.	48.00 @ 54.00
<b>LARD, Refined:</b>	
Tierces	15.25 @ 16.50
50 lb. cartons & cans	15.75 @ 16.50
1 lb. cartons	17.00 @ 18.00

## EDWARD R. SEABERG

### BROKER — SAUSAGE CASINGS

### BOARD OF TRADE BUILDING

141 WEST JACKSON BOULEVARD, CHICAGO 4, ILLINOIS

Cable Address: "EDSEA" Chicago • Telephone: WAbash 2-0119 • Teletype: CG 959

## LEADING PACKERS USE



## AIR-O-CHEK

The casing valve with the internal fulcrum lever

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

AIR-WAY PUMP & EQUIP. CO., 4501 W. Thomas St. Chicago 51, Ill.

# -PETERS- FOR BETTER LARD PACKAGING

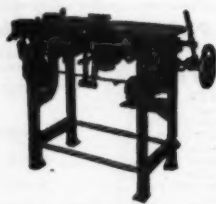
These sturdy PETERS Junior Adjustable Machines can do your lard and shortening packaging job much faster and better than human hands.

Their dependable service will assure you of considerable savings in time and money.

Send us samples of the cartons you are now using and we will recommend machines to meet your specific requirements.



**PETERS JUNIOR CARTON FORMING AND LINING MACHINE** sets up 35-40 cartons per minute, one operator required. Can be made adjustable to set up several size cartons.



**PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE** closes 35-40 cartons per minute, one operator required. Can also be made adjustable to close several different size cartons.

## PETERS MACHINERY CO.

4700 Ravenswood Ave.

Chicago 40, Ill.

USE \$



**SOLVAY** nitrite of soda

SOLVAY SALES DIVISION

ALLIED CHEMICAL AND DYE CORPORATION  
40 VICTOR STREET, NEW YORK, N. Y.

## CHICAGO PROVISION MARKETS

### CASH PRICES

From The National Provisioner Daily Market Service

#### CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR  
CHICAGO BASIS

THURSDAY, FEBRUARY 3, 1949

#### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	46n	46n
10-12	46n	46n
12-14	44½n	44½n
14-16	43½n	43½n

#### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	39½n	39½n
18-20	38n	38n
20-22	37½n	37½n

#### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	48½	48½n
12-14	47	47n
14-16	46	46n
16-18	42	42n
18-20	40 @ 40%	40½n
20-22	40	40n
22-24	40	40n
24-26	39½	39½n
26-30	38½	38½n
25-up, No. 2's	inc.	36

#### OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	22n	22n
May 14.90	14.90	14.72½
July 14.95	14.97½	14.77½
Sept. 15.05	15.05	14.87½
Sales: 5,120,000 lbs.		

Open interest at close Fri., Jan. 28th: Mar. 778, May 616, July 334, Sept. 64; at close Sat., Jan. 29th: Mar. 776, May 620, July 336 and Sept. 105 lots.

#### TUESDAY, February 1, 1949

	Open	High	Low	Close
Mar.	14.82½	14.85	14.67½	14.70
May	14.90	14.90	14.70	14.72½
July	14.95	14.97½	14.77½	14.77½b
Sept.	15.05	15.05	14.85	14.87½
Sales: 9,200,000 lbs.				

Open interest at close Mon., Jan. 31st: Mar. 779, May 635, July 340 and Sept. 111 lots.

#### WEDNESDAY, February 2, 1949

	Mar.	14.60	14.62½	13.20	13.60
May	14.70	14.70	13.20	13.57½	
July	14.77½	14.80	13.00	13.60	
Sept.	14.80	14.85	13.10	13.60	
Sales: 34,880,000 lbs.					

Open interest at close Tues., Feb. 1st: Mar. 767, May 645, July 341, and Sept. 115 lots.

#### THURSDAY, February 3, 1949

	Mar.	13.55	13.80	13.50	13.62½
May	13.60	13.85	13.52½	13.70	
July	13.67½	13.87½	13.60	13.70	
Sept.	13.60	13.90	13.60	13.72½b	
Sales: 11,360,000 lbs.					

Open interest at close Wed., Feb. 2nd: Mar. 716, May 660, July 336, and Sept. 132 lots.

#### FRIDAY, February 4, 1949

	Mar.	13.80	13.85	13.25	13.30b
May	13.85	13.87½	13.25	13.30	
July	13.85	13.85	13.30	13.40	
Sept.	13.95	13.95	13.40	13.42½	
Sales: About 13,000,000 lbs.					

Open interest at close Thurs., Feb. 3rd: Mar. 690, May 679, July 343, Sept. 131 lots.

#### WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Jan. 29	14.77b	13.12½n	12.12½n
Jan. 31	14.70n	13.12½n	12.12½n
Feb. 1	14.55n	13.00n	12.00n
Feb. 2	13.60n	12.75n	11.75n
Feb. 3	13.90n	12.62½n	11.62½n
Feb. 4	13.62½	12.00n	11.00n

#### PICNICS

	Fresh or Frozen	S.P.
4-6	31	31n
6-8 Range	29½ @ 29½	29n
8-10	27	27n
10-12	26	26n
12-14	25	25n
8-up, No. 2's	inc.	25

#### BELLIES

	Fresh or Frozen	Cured
6-8	40½	42½
8-10	40	42
10-12	36	38
12-14	32	33½
14-16	28½	30
16-18	27½	29
18-20	25½	27½

#### D.S. BELLIES

	Fresh or Frozen	Cured
18-20	22	22½
20-25	21	21½
25-30	21	21½
30-35	21	21½
35-40	20½	20½
40-50	19½	19½

#### FAT BACKS

	Green or Frozen	Cured
6-8	10½n	10½n
8-10	11n	11n
10-12	11n	11n
12-14	11½n	11½n
14-16	12n	12n
16-18	12½n	12½n
18-20	12½n	12½n
20-25	12½n	12½n

## LARD FUTURES PRICES

MONDAY, January 31, 1949

	Open	High	Low	Close
Mar.	14.82½	14.85	14.67½	14.70
May	14.90	14.90	14.70	14.72½
July	14.95	14.97½	14.77½	14.77½b
Sept.	15.05	15.05	14.85	14.87½
Sales: 5,120,000 lbs.				

Open interest at close Fri., Jan. 28th: Mar. 778, May 616, July 334, Sept. 64; at close Sat., Jan. 29th: Mar. 776, May 620, July 336 and Sept. 105 lots.

#### TUESDAY, February 1, 1949

Mar.	14.62½	14.70	14.50	14.50
May	14.05	14.80	14.57½	14.57½
July	14.72½	14.82½	14.65	14.70
Sept.	14.80	14.95	14.75	14.80
Sales: 9,200,000 lbs.				

Open interest at close Mon., Jan. 31st: Mar. 779, May 635, July 340 and Sept. 111 lots.

#### WEDNESDAY, February 2, 1949

Mar.	14.60	14.62½	13.20	13.60
May	14.70	14.70	13.20	13.57½
July	14.77½	14.80	13.00	13.60
Sept.	14.80	14.85	13.10	13.60
Sales: 34,880,000 lbs.				

Open interest at close Tues., Feb. 1st: Mar. 767, May 645, July 341, and Sept. 115 lots.

#### THURSDAY, February 3, 1949

Mar.	13.55	13.80	13.50	13.62½
May	13.60	13.85	13.52½	13.70
July	13.67½	13.87½	13.60	13.70
Sept.	13.60	13.90	13.60	13.72½
Sales: 11,360,000 lbs.				

Open interest at close Wed., Feb. 2nd: Mar. 716, May 660, July 336, and Sept. 132 lots.

#### FRIDAY, February 4, 1949

Mar.	13.80	13.85	13.25	13.30b
May	13.85	13.87½	13.25	13.30
July	13.85	13.85	13.30	13.40
Sept.	13.95	13.95	13.40	13.42½
Sales: About 13,000,000 lbs.				

Open interest at close Thurs., Feb. 3rd: Mar. 690, May 679, July 343, Sept. 131 lots.

## U. S. IMPORTS OF FATS

Imports of specified vegetable oils and oilseeds during January-November 1948 are shown in the following table, with comparisons.

Commodity	1947	1948
Babassu kernels, lbs.	22,013,000	47,469,000
Babassu oil, lbs.	1,523,000	1,892,000
Castor-beans, lbs.	240,631,000	264,534,000
Castor-oil, lbs.	6,595,000	2,441,000
Flaxseed, bu.	280,000	1,045,000
Linseed oil, lbs.	117,325,000	3,637,000
Copra, short tons	591,832,000	389,382,000
Coconut oil, lbs.	18,479,000	84,166,000
Officia oil, lbs.	8,207,000	15,773,000
Olive oil, lbs.	10,388,000	32,712,000
Edible, lbs.	234,000	7,815,000
Palm oil, lbs.	57,368,000	52,444,000
Sesame seed, lbs.	9,316,000	21,702,000
Tan seed oil, lbs.	6,130,000	3,470,000
Tucum kernels, lbs.	16,887,000	11,487,000
Tung oil, lbs.	104,821,000	118,534,000

## PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$16.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	16.25
Kettle rend., tierces, f.o.b. Chgo.	17.00
Leaf, kettle rend., tierces, f.o.b. Chgo.	17.00
Neutral, tierces, f.o.b. Chicago	15.87½
Standard Shortening, *N. & S. 23.00	
Hydrogenated Shortening N. & S.	24.75

\*Del'd.

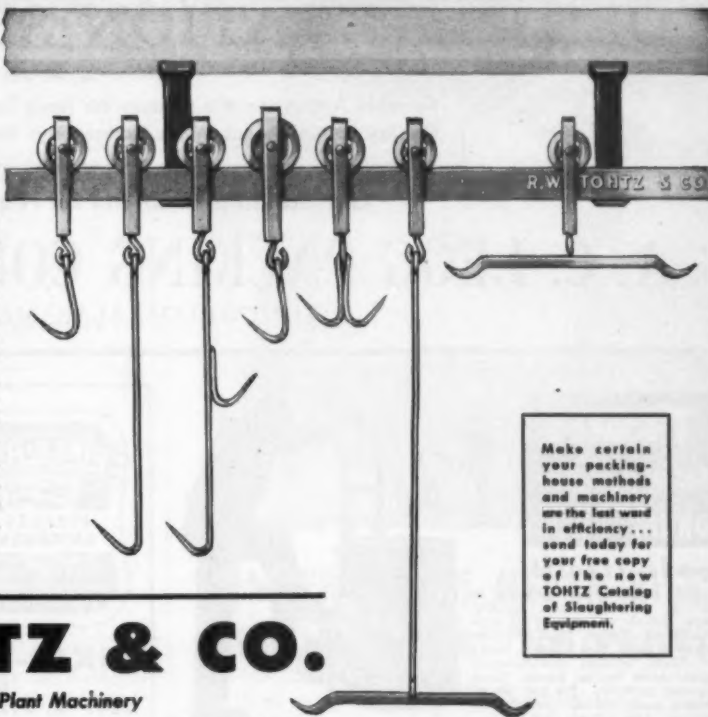
Meat is rich in iron and phosphorus.





## STANDARD TROLLEYS

R-W Packinghouse Trolleys are especially designed and manufactured to render long, trouble-free service. Smooth operation of all trolleys are indispensable to high-speed operation and special care is taken in every step of R-W trolley manufacture to insure perfectly true and accurately grooved wheels which will not climb switches or become "flat." Every R-W Trolley Frame, Hook and Swivel is carefully and uniformly shaped. Steel employed is of special manufacture to withstand the usual abuse encountered by this type of equipment. Wheels will run on either  $\frac{3}{8}$ " or  $\frac{1}{2}$ " track. All hooks are immediately available in choice of stainless steel or galvanized finish. Write for further particulars today.



Make certain your packing-house methods and machinery are the last word in efficiency... send today for your free copy of the new TOHTZ Catalog of Slaughtering Equipment.

# R. W. TOHTZ & CO.

Makers of R-W Packing Plant Machinery

4875 Easton Avenue

St. Louis 13, Missouri

## E. G. JAMES COMPANY

### The Meat Truck That is Tops in Popularity



Our No. 50 Sausage Meat Truck is by far the most popular and is adaptable to many uses in the plant... prompt delivery.

SPECIFICATIONS	SIZE 1	SIZE 2	SIZE 3
Overall length.....	63"	57"	51"
Overall width, 50M.....	31 $\frac{3}{4}$ "	31 $\frac{3}{4}$ "	31 $\frac{3}{4}$ "
Overall width, 50R.....	34"	34"	34"
Inside length, top.....	60"	54"	48"
Inside width, top.....	26"	26"	26"
Inside depth.....	16 $\frac{3}{4}$ "	16 $\frac{3}{4}$ "	16 $\frac{3}{4}$ "

PRICE LIST GALVANIZED BODY ALL SIZES SAME PRICE F.O.B. ILL.  
 50 M Plain Bearing Metal Wheels.....\$64.00  
 50 NB Neotred Roller Bearing Wheels.....\$81.50  
 50 NC Neotred Ball Bearing Wheels.....\$87.00  
 STAINLESS STEEL 14 gauge 2B finish.....Price on request

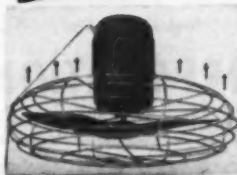
## E. G. JAMES CO.

316 S. LA SALLE STREET  
 HARRISON 7-9062, CHICAGO 4, ILL.



REFRIGERATOR FANS...

...keep COOLERS DRY!



FANS THAT BLOW UPWARD!

### THE NEW *Reco* SYSTEM OF AIR CIRCULATION

Substantially Reduces Refrigeration Costs  
 Prevents Frost and Ice on Coils  
 Dissipates Odors  
 Keeps Walls and Ceilings Dry  
 Restricts Food Shrinkage

Write for Bulletin 241, giving the sensational story of RECO Refrigerator Fans. Also contains flow charts, data tables, typical installations and prices.

## REYNOLDS ELECTRIC COMPANY

Mfg. of Refrigerator Fans, Fly Chaser Fans and Meat Choppers

2689 W. Congress Street  
 REG. U. S. PAT. OFF.

PRICE ONLY  
**\$60<sup>00</sup>**  
 F. O. B. Chicago  
 Ex. Tax Add'l.

Chicago 12, Illinois

# OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended  
Quality Sausage Seasonings Exclusively; Nothing Else.

Our Salesmen will call on request

## A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

### THOMAS

Safety one-man  
DRUM TRUCK

**Lloads Itself!**

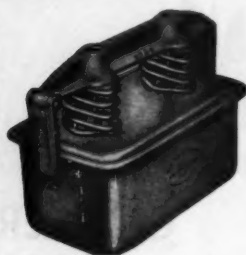
Easy for one man to handle up to 1000 lb. barrels, drums, quickly, safely. Simply engage sliding hook in rim of barrel, pull handles slightly—hold with foot. That's all! Loads, unloads automatically. Trucker never touches barrel. Load balanced perfectly. No arm strain. Welded steel, rubber tires. Hyatt bearings. Low priced. Try one.



**THOMAS TRUCK AND CASTER CO.**

3245 Mississippi River

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### STAINLESS STEEL

Adelmann Ham Boilers  
now available in this  
superior metal. Life-time  
wear at economical cost.

*Inquiries Invited*

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Office and Factory, Port Chester, N.Y. • Chicago Office, 332 S. Michigan Ave., 4



### Attention:

## SAUSAGE MFRS!

We now have the famous 1948 PICKLE-RITE SWEET PICKLE CHUNKS for your pimento pickle meat loaves. Samples and quotations sent on request.

*"Pickle-Rite Improves Your Appetite"*

## PICKLE-RITE COMPANY, INC.

Growers • Salters • Manufacturers

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Phones: Main Office—BE 1ment 3-8300, Chicago, Illinois  
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MODEL No. 288-1

### SINGLE ROLL BELLY ROLLER with Feeding Conveyor

This self-contained single roll belly roller is ruggedly built for heavy duty. Extra-heavy flanges are strongly supported under the roll to withstand thrust developed at this point, thus eliminating distortion when heavy or semi-frozen sides are passed under the roll. Available with 20" or 36" cast iron rolls. 20" roll is furnished with cleats to facilitate automatic feed of the material under the roll. 36" roll feeds automatically without cleats and is smooth-finished. Frame is provided with adjustable leg shoes for levelling and lining up with adjoining tables.

*Write Today for Complete Details.*

## KEEBLER ENGINEERING CO.

1910 West 39th St.

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*Our 19th Year of Uninterrupted Service*

### Kurly Kate

## METAL SPONGES

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in STAINLESS STEEL, NICKEL, SILVER and BRONZE.

**KURLY KATE CORPORATION**  
2215 S. MICHIGAN AVE. CHICAGO 16, ILL.

ORDER FROM  
YOUR JOBBER  
OR  
WRITE DIRECT



# MARKET PRICES *New York*

## DRESSED BEEF CARCASSES

City Dressed	February 2, 1949
Choice, native, heavy.....	41 @47½
Choice, native, light.....	41 @47½
Good.....	36½ @42½
Comm.....	35 @38½
Can. & cutter.....	33 @38½
Hol. bull.....	38½ @39½

## BEEF CUTS

City	
No. 1 ribs.....	60@65
No. 2 ribs.....	46@57
No. 1 loins.....	65@73
No. 2 loins.....	50@57
No. 1 hind and ribs.....	48@55
No. 2 hind and ribs.....	42@49
No. 3 hind and ribs.....	40@44
No. 1 top sirloins.....	53@55
No. 2 top sirloins.....	52@54
No. 1 rounds, N. Y. flank off.....	47@49
No. 2 rounds, N. Y. flank off.....	46@47
No. 1 chuck.....	36@38
No. 2 chuck.....	34@36
No. 3 chuck.....	32@34
No. 1 briskets.....	27@30
No. 2 briskets.....	27@30
No. 1 flanks.....	15@17
No. 2 flanks.....	15@17

## FRESH PORK CUTS

Western	
Boston butts.....	35 @38
Pork loins, fresh 12 lbs. do.....	41 @43
Hams, regular, under 14 lbs.....	46½ @48
Hams, skinned, fresh, under 14 lbs.....	49 @50½
Picnics, fresh, bone in.....	27 @33
Pork trimmings, ex. lean.....	45 @46
Pork trimmings, regular.....	20 @25½
Spare ribs, under 3.....	32½ @33½
Bellies, sq. cut, seedless.....	8/12 @42½

City	
Boston butts, 4/8 lbs.....	37@40
Shoulders, N. Y.....	35@37
Pork loins, fr., 10/12 lbs.....	41@43
Hams, regular, under 14 lbs.....	46@52
Hams, sknd., under 14 lbs.....	46@52
Picnics, bone in.....	34@37
Pork trim, ex. lean.....	20@22
Pork trim, regular.....	34@37
Spare ribs, light.....	34@37
Bellies, sq. cut, seedless, 8/12.....	

## FANCY MEATS

Veal breads, under 6 oz.....	65
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	30
Beef livers, selected.....	78
Lamb fries.....	45
Oxtails, under ½ lb.....	16
Oxtails, over ½ lb.....	35

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, FEBRUARY 3, 1949

All quotations in dollars per cwt.

### FRESH BEEF:

#### STEER AND HEIFER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	41.00-42.50
700-800 lbs.....	40.00-42.00

#### Good:

350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	36.50-38.00
700-800 lbs.....	36.00-37.50

#### Commercial:

350-600 lbs.....	34.00-36.00
600-700 lbs.....	33.50-35.00
Utility, all wts.....	None

### COW:

Commercial, all wts.....	30.00-32.00
Utility, all wts.....	29.00-32.00
Cutter, all wts.....	None
Canner, all wts.....	None

### FRESH VEAL, AND CALF:

#### SKIN OFF, CARCASS:

Choice:	
80-130 lbs.....	None
130-170 lbs.....	None
Good:	
20-80 lbs.....	45.00-48.00
80-130 lbs.....	47.00-51.00
130-170 lbs.....	None

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	32½ @34
137 to 154 lbs.....	32½ @34
154 to 171 lbs.....	32½ @34
172 to 188 lbs.....	32½ @34

## LAMBS

Choice lambs.....	43 @52
Good lambs.....	42 @50½
Legs.....	39 @58
Hindquarters.....	53 @60
Loins.....	55 @65

## MUTTON

Good.....	Western
-----------	---------

## VEAL—SKIN OFF

Choice carcass.....	Western
Good carcass.....	45@51
Commercial carcass.....	40@45
Utility.....	35@39

## BUTCHERS' FAT

Shop fat.....	3½
Breast fat.....	5½
Edible suet.....	4½
Inedible suet.....	4½

## LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during December 1948, bought at stockyards and direct, as reported by the USDA:

	Dec. 1948	Nov. 1948	Dec. 1947
	Per cent	Per cent	Per cent
Cattle—			
Stockyards.....	76.9	76.4	74.7
Other.....	23.1	23.6	25.3
Calves—			
Stockyards.....	60.2	62.1	60.3
Other.....	39.8	37.9	39.7
Hogs—			
Stockyards.....	35.5	37.4	34.0
Other.....	64.5	62.6	66.0
Sheep and lambs—			
Stockyards.....	64.0	65.3	53.7
Other.....	36.0	34.7	46.3

### Commercial:

50-80 lbs.....	40.00-43.00
80-130 lbs.....	42.00-45.00
130-170 lbs.....	None
Utility, all wts.....	35.00-39.00

### FRESH LAMB AND MUTTON:

#### LAMB:

Choice:	
30-40 lbs.....	None
40-45 lbs.....	46.00-48.00
45-50 lbs.....	45.00-47.00
50-60 lbs.....	41.00-44.00

#### Good:

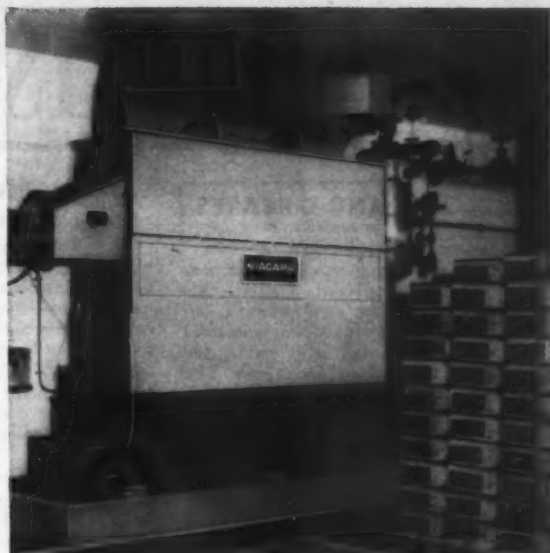
30-40 lbs.....	45.00-47.00
40-45 lbs.....	45.00-47.00
45-50 lbs.....	44.00-45.00
50-60 lbs.....	39.00-42.00
Commercial, all wts.....	None
Utility, all wts.....	None

### MUTTON (EWE): 70 lbs. down:

Good.....	None
Commercial.....	None
Utility.....	None

### FRESH PORK CUTS: Loins No. 1:

(BLADELESS INCL.)	
8-10 lbs.....	41.00-43.00
10-12 lbs.....	41.00-43.00
12-16 lbs.....	39.00-40.00
16-20 lbs.....	37.00-38.00
Shoulders, Skinned, N. Y. style:	
8-12 lbs.....	None
Butts, Boston Style:	
4-6 lbs.....	35.00-38.00



## TEMPERATURES NEVER RISE... with NIAGARA "NO-FROST"

● With the Niagara "No-Frost" Method, your refrigerating operation is never interrupted for defrosting since at no time is there ever any accumulation of ice or frost on the coils of the Niagara "No-Frost" Spray Cooler.

If you are *pre-cooling*, the full capacity is always there to handle the "live load" and you get quicker chilling of your product to the core with no rise in temperature at any time. If you are *freezing*, the process is continuous and faster, and you get more production. If you are *holding* fresh or frozen food, there is never any temperature rise to endanger the quality.

The Niagara "No-Frost" Method saves money in its operation. A user recently said: "We added a new freezing room to our plant without any additional cost for power". This was accomplished because the Niagara Aeropass Condenser held the head pressure down to the minimum for the entire plant, while the Niagara "No-Frost" Spray Cooler operated at higher suction pressure.

Write for Niagara "No-Frost" Bulletin 105 and details of operation, for the type of refrigeration in which you are interested.

## NIAGARA BLOWER COMPANY

Over 30 Years of Service in Industrial Air Engineering

Dept. NP 405 Lexington Ave. New York 17, N. Y.

District Engineers in Principal Cities

INDUSTRIAL COOLING
HEATING • DRYING

NIAGARA

HUMIDIFYING • AIR ENGINEERING EQUIPMENT



# BY-PRODUCTS—FATS—OILS

## TALLOWES AND GREASES

Thursday, February 3, 1949

The tallowes and greases market was thrown into a confused position this week, following the government's announcement of increased supplemental export allocations and later ending the controls of these items for export. The change of buying policies by large soapers from the usual f.o.b. to a basis of delivery to consuming points added further confusion. In view of these events, continued declines were registered on practically all grades, with offerings and sales reported in a mixed way.

Early this week trading was very light, with a tank of fancy tallow moving at 8½c, f.o.b. nearby shipping point, for prompt. Early bids of 8c on choice white grease were reported, with a limited quantity reported sold, f.o.b. shipping points. A couple tanks of yellow grease were sold later at 7½c, f.o.b. nearby shipping points. Later sales about midweek were negotiated on a delivered basis, with several tanks of fancy tallow reported sold at 8½c, delivered consumers' points. Two tanks of No. 1 tallow sold at 7½c, same basis. A limited quantity of special tallow sold at 8c, B-white grease at 7½c, fancy tallow at 8½c and yellow grease at 7½c, all delivered basis consumers' points. Still later a few more tanks of yellow grease sold at 7½c, delivered consumers' points, with bids reported for this item at 7½c. Couple more tanks of fancy sold at 8½c, and by the weekend two tanks sold at 8½c, all delivered basis. Couple tanks each of yellow grease sold at 7½c, and B-white grease at 7½c, delivered basis.

**TALLOWES:** Continued weakness was reported with all grades nominally from ¼ to ½c below last week's prices, depending on freight rates and shipping points. Edible tallow was quoted Thursday at 9c, basis delivered to con-

## EASTERN FERTILIZER MARKET

New York, February 3, 1949

Very little change was noted the past week in the price of packinghouse by-products, and steady prices were maintained. Buyers took offerings as they came on the market and there was no tendency on their part to bid up prices.

Fertilizer manufacturers are busy mixing fertilizer for the spring season and, in most cases, find raw materials a little more plentiful than at this time last year.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. Production point.....	\$45.00
Blood, dried 16% per unit of ammonia.....	9.50
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit.....	2.40
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	51.00
In 100-lb. bags.....	54.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk.....	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia.....	9.00

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.76

### Dry Rendered Tankage

40/50% protein, unground, per unit of protein.....	\$1.90
--	--------

sumer points, in carlots; fancy at 8¼@ 8½c; choice, 8½c; prime, 8¾c; special, 8c; No. 1, 7½c; No. 3, 7½@7½c, and No. 2, 6½c.

**GREASES:** All grades were reduced from ¼ to ½c, freight rates considered. Choice white grease was quoted Thursday at 8¼c; A-white, 8c; B-white, 7½@7½c; yellow, 7½c; house, 7c; brown, 6c, and brown 25 f.f.a. at 6¼c. All prices are nominal, delivered basis.

**GREASE OILS:** Further declines and good interest were reported at re-

## BY-PRODUCTS MARKETS

(Chicago, Thursday, February 3, 1949.)

### Blood

Unground, per unit of ammonia.....	Unit Ammonia \$9.50
Liquid stick, tank cars.....	2.75@3.00

### Digester Feed Tankage Materials

Wet rendered, unground, loose.....	\$9.25@9.50
Liquid stick, tank cars.....	2.75@3.00

### Packinghouse Feeds

50% meat and bone scraps, bulk.....	\$105.00@110.00
55% meat scraps, bulk.....	115.50@120.00
50% feeding tankage, with bone, bulk.....	95.00@100.00
60% digester tankage, bulk.....	115.00@120.00
50% blood meal, bagged.....	160.00@170.00
65% BPL special steamed bone meal, bagged.....	70.00

### Fertilizer Materials

High grade tankage, ground 10@11% ammonia.....	\$5.75@6.00
Bone tankage, unground, per ton.....	\$7.50@8.00
Roof meal, per unit ammonia.....	\$6.50@7.00

### Dry Rendered Tankage

Cake.....	Per unit Protein \$1.90
Expeller.....	\$1.90

### Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed).....	\$2.50@2.75
Hide trimmings (green, salted).....	1.35@1.40
Sinews and pizzles (green, salted).....	1.35@1.40
Per ton	
Cattle jaws, skulls and knuckles.....	\$60.00
Pig skin scraps and trim, per lb.....	.5@5½

### Animal Hair

Winter coil dried, per ton.....	\$100.00@110.00
Summer coil dried, per ton.....	75.00
Cattle switches.....	4@5½
Winter processed, gray, lb.....	18
Summer processed, gray, lb.....	8

\*Quoted Delivered basis.

duced levels, with production increased on par with sales. No. 1 lard oil was quoted Thursday at 14c, basis drums, l.c.l., f.o.b. Chicago, down 1c. Prime tallow at 16½c, down 1½c, and acidless tallow at 14½c also 1c below last week.

**NEATSFOT OILS:** A steady market was reported by the trade, with good interest indicated, both for domestic and export. Pure neatfoot oil was quoted Thursday at 28c, in drums, l.c.l., f.o.b. Chicago, and 20-deg. neatfoot oil at 34c, both unchanged.

## ORDER "SEWED RITE" NATURAL CASINGS FROM NORTHWEST

For "Sausage at its Best in its Natural Dress"

© 1947, A. Dewied

Over 20 years' experience sewing all types of Natural Casings. We also custom sew to your specifications.

Your Inquiry will have our Prompt Attention. Prices quoted without obligations, of course. Write today!

## NORTHWEST CASING COMPANY

Manufacturers of "Sewed Rite" Natural Casings

344 SOUTH ROBERT STREET

ST. PAUL 7, MINNESOTA



## VEGETABLE OILS

Thursday, February 3, 1949

The major vegetable oil markets continued relatively quiet this week and failed to respond to the announcement of increased first quarter allocations of cottonseed oil, lard and soybean oil. Trading was meager, with buying negotiated largely on a day to day basis, resulting in declines and a weak tone on practically all descriptions.

**SOYBEAN OIL:** Product for immediate delivery was sold early this week at 13½¢, with 13¼¢ and 13½¢ asked in some quarters. Demand and sales interest were lacking and declines were registered by midweek, with 12½¢ paid for February and March shipments. Reports indicated that some buyers lowered their bid levels to 12½¢ for February through June shipments. Trading was light and spotty. The closing quotation Thursday was 12½¢ paid.

**CORN OIL:** A steady market was reported early this week, with the quotable price at 16¢, and some sales made this basis. Later, however, the market dipped, due to lack of buying interest, with the quotable price Thursday reported at 14½¢ nominal, or ½¢ lower.

**COCONUT OIL:** The market displayed weakness this week, with increased available supplies. February shipments were quoted early at 14½¢ asked, with bids later for February at 13½¢, and sold. While 13½¢ was asked Thursday

for February-March shipments, reports indicated that product was available at 13½¢. The market closed at 13½¢ asked, 1½¢ below the previous week.

**PEANUT OIL:** Limited supplies influenced a continued firm tone in the market this week, with the last reported sales negotiated at a 17¢ level. The quoted price Thursday was 17¢ nominal.

**COTTONSEED OIL:** No material change was reported in the market during the current week, with a few scattered sales reported from several quarters at about steady prices. From the quotations and reports early this week, the market was about unchanged to a shade easier, according to the trade. About midweek sales in Texas were reported at 14¢, and more reportedly available at that figure. Valley was pegged at 14¢, although some sellers were asking 14½¢. The closing quota-

tions on Valley, Southeast and Texas Thursday were 13½¢ nominal, or ¼¢ to ½¢ below the prices of last week.

The N. Y. futures quotations were:

SATURDAY, JANUARY 29, 1949					
	Open	High	Low	Close	Fr. cl.
Mar. ....	16.00	16.80	16.00	*16.76	16.69
May ....	16.65	16.78	16.50	*16.72	16.64
July ....	16.50	16.50	16.50	*16.60	16.50
Sept. ....	*15.80	.....	.....	*15.75	15.90
Oct. ....	*15.70	.....	.....	*15.65	15.71
Dec. ....	*15.00	.....	.....	*15.00	15.00
Jan. (50) ..	*15.00	.....	.....	*15.00	15.00

Total sales: 53 contracts.

MONDAY, JANUARY 31, 1949					
	Open	High	Low	Close	Fr. cl.
Mar. ....	16.85	16.96	16.75	16.94	16.76
May ....	16.88	16.90	16.78	*16.86	16.72
July ....	*16.06	16.85	16.03	*16.74	16.60
Sept. ....	*15.75	.....	.....	*15.80	15.73
Oct. ....	*15.60	15.80	15.90	15.90	15.85
Dec. ....	*15.00	.....	.....	*15.00	15.00
Jan. (50) ..	*15.00	.....	.....	*15.00	15.00

Total sales: 95 contracts.

TUESDAY, FEBRUARY 1, 1949					
	Open	High	Low	Close	Fr. cl.
Mar. ....	16.95	17.15	16.61	16.90	16.94
May ....	*16.82	17.10	16.60	16.76	16.86
July ....	*16.70	16.95	16.45	16.66	16.74
Sept. ....	*15.70	15.70	15.70	*15.65	15.80
Oct. ....	*15.80	15.80	15.80	15.65	15.80
Dec. ....	*15.25	.....	.....	*15.00	15.00
Jan. ....	*15.25	.....	.....	*15.00	15.00

Total sales: 337 contracts.

WEDNESDAY, FEBRUARY 2, 1949					
	Open	High	Low	Close	Fr. cl.
Mar. ....	17.10	17.10	16.25	16.55	16.90
May ....	17.00	17.05	16.25	16.59	16.76
July ....	*16.55	16.77	16.80	16.51	16.66
Sept. ....	*15.75	.....	.....	*15.75	15.65
Oct. ....	*15.85	.....	.....	*15.45	15.65
Dec. ....	*15.00	.....	.....	*15.00	15.00
Jan. ....	*15.00	.....	.....	*15.00	15.00

Total sales: 465 contracts.

THURSDAY, FEBRUARY 3, 1949					
	Open	High	Low	Close	Fr. cl.
Mar. ....	16.40	16.78	16.30	16.78	16.55
May ....	16.47	16.78	16.44	16.78	16.59
July ....	16.45	16.72	16.40	16.72	16.51
Sept. ....	*15.75	.....	.....	*15.75	15.75
Oct. ....	*15.50	.....	.....	*15.80	15.45
Dec. ....	*15.00	.....	.....	*15.00	15.00
Jan. ....	*15.00	.....	.....	*15.00	15.00

Total sales: 196 contracts.

\*Bid. †Nominal.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley .....	13½¢n
Southeast .....	13½¢n
Texas .....	13½¢n
Soybean oil, in tanks, f.o.b. mills,	
Midwest .....	12½¢pd
Corn oil, in tanks, f.o.b. mills .....	14½¢n
Coconut oil, Pacific Coast .....	13½¢ax
Peanut oil, f.o.b. Southern points .....	17¢n
Cottonseed foots	
Midwest and West Coast .....	1½¢ @ 2½¢
East .....	1½¢ @ 2½¢

## OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable .....	31
White animal fat .....	31
Milk churned pastry .....	28
Water churned pastry .....	27

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ARCHITECTS - ENGINEERS AND CONSULTANTS FOR THE PACKING HOUSE INDUSTRY

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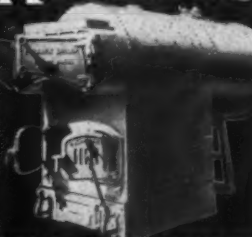
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# HIDES AND SKINS

**Packer hides break with broad selling**  
**—All descriptions down 1 to 2½c—**  
**Inventories sold with liberal offerings**  
**—Bulls about steady—Calfskins down**  
**2½c—Kipskins remain steady.**

## Chicago

**PACKER HIDES:** The packer hide market broke this week under a wave of liquidation resulting in prices being reduced from 1 to 2½c on most descriptions. Declines of 2c were established on all light native steers, while heavy weights dipped 1 to 2c. Butt brands dropped 1c, with heavy Texas steers down 2c. Ex-light Texas steers are down 2½c, and heavy native cows sold at 2c lower levels. Light native cows sold down 1½c, while branded cows sold ½ to 1c below last week's quoted prices.

Reports indicated that more than 100,000 hides were sold by midweek, with some offerings reportedly still to be lifted. A fairly broad movement of all descriptions was reported.

Early this week, one packer sold 2,000 January all light native steers at 26c, Chicago basis. An outside packer sold 1,200 mixed light and heavy January native steers at 23½c, Chicago basis. Another packer sold 1,600 at 24½c, f.o.b. Omaha for export, and another outside packer sold 1,800 January heavy native steers at 23c, Chicago basis. Another, early this week, sold 2,800 December-January ex-light native steers at 29½c, Chicago basis. Later, another packer sold total of 3,500 January ex-light native steers for export, at 29½c and 29½c, f.o.b. E. St. Louis and St. Paul, respectively. Later, 2,000 more of the same description sold at 26½c, f.o.b. Fort Worth.

Movement of butt brands was fair, with one packer reporting having sold 1,200 for export at 23c, f.o.b. shipping point. Packer sold 3,600 butt brands, January salting, at 22c, while another sold 3,400 of the identical description at the same price, all basis Chicago. Another sale involved a total of 5,400 January takeoff Colorados, at 21½c,

Chicago basis. Packer sold total of 5,800 Colorados, January salting on the same basis. The Association sold total of 2,150 Colorados at 21½c, Chicago basis. About weekend, another packer sold 2,200 January Colorados at 21½c, Chicago freight equalized, origin river points. Heavy and light Texas steers sold in a small way. One packer early sold 1,200 heavy at 22c, Chicago basis, and another packer sold a car at 22c, Chicago basis. Later another packer sold 1,200 at 21½c, f.o.b. Fort Worth. About midweek one packer sold 1,300 light Texas steers, January salting at 22½c, f.o.b. shipping point.

The sale of heavy native cows was relatively large this week, with one packer reporting having sold early 1,400 January's at 22½c, Chicago basis. Another sale involved 1,200 January's presumably for export, at 22½c, f.o.b. Kansas City, with another lot of 1,200, basis 22½c, f.o.b. E. St. Louis. Later another packer sold 2,500 January river point heavy native cows at 23½c, Chicago basis, also earmarked for export. About midweek another packer sold 3,600 January's at 21½c, from several shipping points, and 1,000 Albert Lea heavy cows at 22c, all Chicago basis. Packer sold total of 5,200, January takeoff, from various points, at 21½c, Chicago basis. Another sale included 1,100 heavy cows at 21½c, f.o.b. Omaha. Packer sold total of 5,000 January heavy native cows at 21½c, basis Chicago. Later in the week another packer sold 1,200 at 22½c f.o.b. St. Paul.

Light native cows were in good call this week, with demand exceeding the offerings, according to the trade. A total of 1,800 light native cows sold in one quarter at 28c, Chicago basis. Another sale involved the same quantity, January salting, at 28½c, f.o.b. Cleveland. About midweek 1,800 sold at 28c, f.o.b. Milwaukee, while 2,000 were sold on the basis of 28½c, f.o.b. Fort Worth and Oklahoma City. Still later one packer sold 1,800 Omaha light native cows, January takeoff, at 27c, Chicago basis. Another packer sold 1,600, same de-

scription, at 27½c, f.o.b. Evansville.

Only three sales on branded cows were reported. One packer moved 4,200 early in the week, January salting, at 21½c, Chicago basis. The Association sold 1,400 at 21½c, Chicago basis. Later another packer sold total of 6,000 at the same figure, basis Chicago. One packer sold 2,000 mixed cows and steers on the basis of 27c, flat, f.o.b. San Antonio.

The packer bull market displayed some activity, with sales negotiated at relatively mixed prices. Early this week one packer sold 2,500 January forward native bulls at 16½c and 15½c for the brands, Chicago basis. A total of 3,000 native bulls, selected weights, apparently earmarked for export, sold on the basis of 17½c, and brands at 16½c, f.o.b. river points. About midweek one packer sold 1,000 native bulls at 16½c and 15½c for the brands, basis Chicago. Later the Association sold 1,200 native bulls, January forward, at 17c; 16c for brands, Chicago basis.

**OUTSIDE SMALL PACKER:** Not much actual business has been reported so far this week in the outside small packer market. No specific interest was registered in the heavy weight hides, though light weight hides were in better call. Early this week one sale was reported in light weight, selected, trimmed hides, of 43/44 lb. weights, at 24½c, f.o.b. shipping point. The quotable price Thursday was reported at 21½c@23c, nominal, with brands 1c less. Country hides continued dormant, with no sales action reported. A weak tone was in evidence.

**PACIFIC COAST:** Continued movement on west coast hides was reported this week, with sales again negotiated at lower prices, according to the trade. About 15,000 to 20,000 cow and steer hides were reported sold about midweek, with some sold at 19c, and others at 19½c, flat, f.o.b. shipping points.

**PACKER CALF AND KIPS:** The market on calfskins declined this week in line with other hides. A few sales were reported at 2½c below the previously recorded sales. One packer sold his January production of northern native calfskins, origin Albert Lea, heavy and light at 62½c; river point skins at 52½c, and Southwest skins at 42½c, Chicago basis. Another packer sold total of 22,500 mixed light and heavy weight northern native calfskins from several shipping points at 62½c, Chicago basis. Another sale was made later in the week of a total of 7,500 St. Paul northern native, light and heavy calfskins, at 66½c, trimmed basis, f.o.b. shipping point.

A steady market prevailed on kipskins and trading was relatively light. Late last week one packer sold 1,500 Kansas City overweight northern native kipskins at 37½c, Chicago basis. About midweek same packer sold another lot of 2,800 northern native kipskins at 40c, overweights at 37½c and brands 35c, Chicago basis.

No change was reported in the packer slunk market, which was reported

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steady. The market was dull, with no offerings or sales reported.

**SHEEPSKINS:** Production of packer shearlings continues light, with steady demand for any material suitable for mouton tanners. A couple cars of mixed No. 1's, No. 2's and No. 3's were reported sold this week within the quoted ranges. No. 1 shearlings are quotable at \$2.00@2.50, No. 2's at \$1.75@1.80 and No. 3's at \$1.35@1.40, all nominal. Local sellers indicate that \$2.50 is obtainable for No. 1 shearlings of good selection, \$1.80 for the No. 2's and \$1.40 for the No. 3's. Inquiry and interest is directed to the No. 2's and No. 3's; however, supplies are extremely limited.

The market on pickled skins is unchanged. As previously reported, one packer sold his January production of pickled skins at \$10.00 per dozen, the present quotable price on a nominal basis. Details of the last sale on interior wool lambs were not available.

## N. Y. HIDE FUTURES

MONDAY, JANUARY 31, 1949

	Open	High	Low	Close
Mar. ....	23.70b	24.00	23.70	24.00
June ....	21.95b	22.20	22.00	22.05b
Sept. ....	21.00b	21.20	21.00	21.15b
Dec. ....	20.25b	20.40	20.20	20.45b

Closing 15 points up to 20 down; sales 55 lots.

TUESDAY, FEBRUARY 1, 1949

	Open	High	Low	Close
Mar. ....	23.99	24.00	23.51	23.60
June ....	21.95b	22.20	22.01	22.10
Sept. ....	21.00b	21.20	21.00	21.30
Dec. ....	20.30b	20.60	20.00	20.90

Closing 40 points down to 15 up; sales 68 lots.

WEDNESDAY, FEBRUARY 2, 1949

	Open	High	Low	Close
Mar. ....	23.90	23.45	23.25	23.34
June ....	21.80	21.87	21.75	21.80b
Sept. ....	21.00b	21.00	20.90	21.00b
Dec. ....	20.35	20.40	20.40	20.40b

Closing 20 to 30 points lower; sales 151 lots.

THURSDAY, FEBRUARY 3, 1949

	Open	High	Low	Close
Mar. ....	23.25	23.50	23.20	23.43
June ....	21.81	22.00	21.80	21.93
Sept. ....	20.85b	21.20	21.15	21.10b
Dec. ....	20.20b	20.40	20.40	20.40b

Closing unchanged to 13 points lower; sales 80 lots.

FRIDAY, FEBRUARY 4, 1949

	Open	High	Low	Close
March ....	23.45	23.65	23.15	23.30
June ....	21.90	22.00	21.70	21.70b
Sept. ....	21.00b	21.15	20.82	20.85b
Dec. ....	20.30b	20.40	20.40	20.20b

Closing 12 to 25 points lower; sales 120 lots.

## CHICAGO PROVISION STOCKS

	Jan. 31, '49, lbs.	Dec. 31, '48, lbs.	Jan. 31, '48, lbs.
All barreled pork (brls.) .....	975	659	850
P. S. lard (a) .....	88,271,187	40,508,362	52,243,211
P. S. lard (b) .....	7,061,000	8,551,000	3,515,000
Dry rendered lard (a) .....	1,276,056	881,043	117,300
Dry rendered lard (b) .....	290,000	308,000	...
Other lard .....	6,378,328	4,108,962	6,390,555
TOTAL LARD .....	103,286,569	54,357,367	62,266,046
D. S. Cl. bellies (contract) .....	125,000	233,000	341,000
D. S. Cl. bellies (other) .....	3,629,399	2,381,432	3,703,607
TOTAL D. S. CL. BELLIES .....	3,754,399	2,614,432	4,045,207
D. S. rib bellies .....	...	...	...
D. S. fat backs .....	1,677,582	1,489,196	2,284,295
S. P. regular hams .....	2,185,431	704,256	1,173,078
S. P. skinned hams .....	22,553,149	15,227,084	20,492,776
S. P. bellies .....	16,070,363	12,842,580	21,927,943
S. P. picnics, S. P. Boston shoulders .....	8,328,050	5,325,412	6,797,113
Other cut meats .....	10,676,874	8,109,115	12,817,603
TOTAL ALL MEATS .....	65,245,857	46,372,075	69,539,005

(a) Made since Oct. 1, 1948.  
(b) Made previous to Oct. 1, 1948.  
The above figures cover all meats in storage in Chicago, including holdings owned by the government.

# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

	Week ended Feb. 2, '49	Previous Week	Cor. week, 1948
Nat. str. ....	23 1/4 @ 24 1/4	24 1/4 @ 26 1/4	@ 28
Hvy. Tex. str. ....	@ 22	@ 24	@ 27
Hvy. bott. ....	@ 22	@ 22	@ 27
brad'd str. ....	@ 21 1/4	@ 22 1/4	@ 26 1/4
Hvy. Col. str. ....	@ 23 1/4	@ 26 1/4	@ 29
Ex-light Tex. ....	@ 21 1/4	@ 22 1/4	@ 28
str. ....	@ 21 1/4	@ 22 1/4	@ 28
brad'd cows .....	21 1/4 @ 22 1/4	23 1/4 @ 24 1/4	@ 28
Hvy. nat. cows .....	@ 27	@ 28 1/4	@ 30
Lt. nat. cows .....	@ 16 1/4	@ 16 1/4	@ 20 1/4
Nat. bulls .....	15 1/4 @ 16	@ 15 1/4	@ 19 1/4
brad'd bulls .....	@ 62 1/4	@ 65	@ 70
Calfskins, Nor. ....	@ 40n	@ 40m	@ 45n
Kips, Nor. nat. ....	@ 37 1/4	@ 37 1/4	@ 40
Slunks, reg. ....	3.45 @ 3.50	3.45 @ 3.50	@ 3.10
Slunks, hrls. ....	@ 1.25m	@ 1.25n	@ 1.10

## CITY AND OUTSIDE SMALL PACKERS

	Nat. all-wts. ....	Brad'd all wts. ....	Nat. bulls ....	Brad'd bulls ....	Calfskins, Nor. ....	Kips, Nor. nat. ....	Slunks, reg. ....	Slunks, hrls. ....
	@ 21	@ 22 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

## COUNTRY HIDES

	Nat. all-wts. ....	Brad'd all wts. ....	Nat. bulls ....	Brad'd bulls ....	Calfskins, Nor. ....	Kips, Nor. nat. ....	Slunks, reg. ....	Slunks, hrls. ....
	@ 21	@ 22 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75
	@ 23 1/4	@ 21 1/4	@ 13 1/4	@ 12 1/4	@ 40	@ 37 1/4	@ 2.25	@ 75

All country hides and skins quoted on flat trimmed basis.

## SHEEPSKINS, ETC.

	Pkr. shearling .....	Dry pelts .....	Horsehides .....
	2.00 @ 2.50	2.00 @ 2.50	9.50 @ 10.25
	@ 2.00	@ 2.00	@ 9.50
	@ 2.00	@ 2.00	@ 9.50
	@ 2.00	@ 2.00	@ 9.50
	@ 2.00	@ 2.00	@ 9.50
	@ 2.00	@ 2.00	@ 9.50
	@ 2.00	@ 2.00	@ 9.50
	@ 2.00	@ 2.00	@ 9.50

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$21.50 and the average was \$19.50. Provision prices were as follows: Under 12 pork loins, 40 1/4 @ 41 1/4; 10/14 green skinned hams, 47 @ 48 1/4; Boston butts, 35 1/4; 16/down pork shoulders, 32 1/4; 3/down spareribs, 30 1/4 @ 31 1/4; 8/12 fat backs, 11; regular pork trimmings, 17 1/4 @ 18; 18/20 DS bellies, 22; 4/6 green picnics, 31; 8/up green picnics, 25.

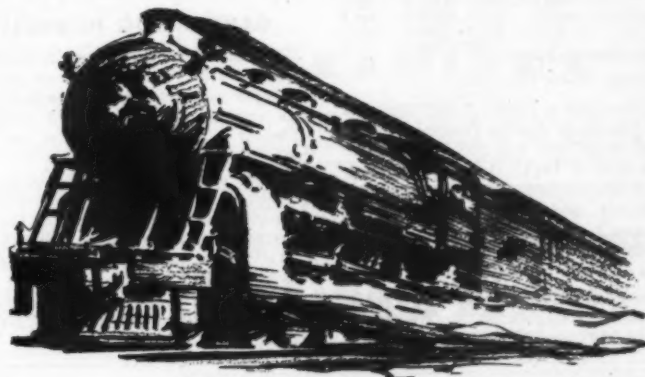
P.S. loose lard was quoted at 12.00a and P.S. lard in tierces, 13.62 1/2 a.

### Cottonseed Oil

The closing prices at New York for futures were: Mar. 16.45; May 16.51-52; July 16.47; Sept. 15.50b, 15.70ax; Oct. 15.50b, 15.65ax; Dec. 15.00b, 15.75ax; Jan. 15.00b, 15.60ax. Sales totaled 298 lots.

## LIVESTOCK CAR LOADINGS

A total of 10,490 cars was loaded with livestock during the week ended January 22, 1949, according to the Association of American Railroads. This was an increase of 1,030 cars from the same week a year earlier and a decrease of 3,543 cars from 1947.



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# LIVESTOCK MARKETS *Weekly Review*

## AVERAGE LIVESTOCK COSTS INCREASED DURING 1948; LIVE WEIGHTS, DRESSING YIELDS, UP

In 1948, packers operating under federal inspection paid out a smaller total of money for the smaller number of livestock purchased during the year than they did during 1947, but the average cost per cwt. of livestock was larger, except for hogs whose average cost was 4c per cwt. smaller than last year.

The average live weight of cattle, steers and sheep and lambs in 1948 was larger than the previous year, while the average of calves was the same and that of hogs was slightly smaller. In 1948, the dressing yields per cwt. of all livestock, except hogs which were the same, were above 1947; and the average dressed weights of cattle, calves, sheep and lambs were larger, while that of hogs was smaller.

Statistics for the month of December, 1948 and the year 1948, as reported by the U. S. Department of Agriculture, are shown in the tables listed below.

The average live weights of livestock slaughtered in December 1948 and December 1947, and the average live weights for the year 1948 and 1947 were as follows:

	—December—		—Calendar Yr.—	
	1948	1947	1948	1947
Cattle .....	963.1	928.6	944.6	927.5
Steers* .....	1002.1	945.8	967.9	936.8
Calves .....	217.3	206.4	208.6	208.6
Hogs .....	249.8	242.2	252.9	253.9
Sheep and lambs .....	95.1	93.9	94.9	93.6

\*Steers also included with cattle.

Packers paid a total of \$623,237,000 for all livestock during December 1948 while \$709,685,000 was paid out in the same month of 1947. During 1948 they paid \$6,355,181,000 for all livestock slaughtered under federal inspection, which was 1 per cent under the total of \$6,420,419,000 paid in the twelve months of 1947.

The average cost to packers, per cwt., of livestock slaughtered in December 1948 and 1947 and in the calendar year

1948 and 1947 was as follows:

	—December—		—Calendar Yr.—	
	1948	1947	1948	1947
Cattle .....	\$21.40	\$20.32	\$23.29	\$18.88
Steers* .....	24.77	25.41	27.56	23.05
Calves .....	23.84	20.90	24.32	19.59
Hogs .....	21.02	26.29	23.56	24.60
Sheep and lambs .....	21.59	21.09	21.33	19.56

\*Steers also included with cattle.

The dressing yields of livestock slaughtered during December 1948 (per 100 lbs. live weight) are compared with the yields of December 1947 in the following table, as are the dressing yields for 1948 and 1947.

	—December—		—Calendar Yr.—	
	1948	1947	1948	1947
Cattle .....	52.7	51.2	52.7	52.6
Calves .....	54.5	53.5	55.2	55.0
Hogs* .....	76.4	75.9	76.0	75.9
Sheep and lambs .....	46.4	45.7	46.2	46.2
Lard per 100 pounds .....	14.9	13.5	14.0	13.8
Lard per animal .....	37.1	32.7	35.4	35.2

\*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of the different kinds of livestock slaughtered during the periods under comparison:

	—December—		—Calendar Yr.—	
	1948	1947	1948	1947
Cattle .....	507.6	475.4	497.7	488.0
Calves .....	118.4	109.9	115.2	114.7
Hogs .....	190.8	183.5	192.2	192.0
Sheep and lambs .....	44.1	42.9	43.6	43.2

## DANISH HOG NUMBERS

The number of bred sows in Denmark on October 25, 1948 showed an increase of 55 per cent over the preceding year, thus continuing the upward trend in breeding which began earlier in 1948, the USDA recently announced.

Danish hog numbers, by classes, on October 25, 1948, were as follows, with comparable figures for October 11, 1947 in parentheses: Bred sows, 165,000 (91,000); total sows, 234,000 (181,000); suckling pigs, 362,000 (438,000); pigs and slaughter hogs, 1,298,000 (1,358,000); total, including boars, 1,903,000 (1,985,000).

## HOGS IN BIZONAL GERMANY

A recent census of hogs in the Bizonal area of Germany revealed that there were a total of 5,513,000 head on September 3, 1948, according to the Office of Foreign Agricultural Relations of the USDA. This number was 2.2 per cent larger than the 5,395,000 hogs a year earlier but was 53 per cent below the 1935-39 average. If expectations of 6,400,000 head in December 1948 were realized, the hog population at that time was 30 per cent above the 4,921,000 in December 1947.

Recent information indicates that German farmers have not been increasing pig numbers as much as the generally good fodder situation would seem to warrant. On the other hand, the prices of feeder pigs have advanced to a point at which fattening of pigs under a government feeding contract is not attractive to the farmers. The high prices of feeder pigs indicate that surpluses of feedstuffs are plentiful and that farmers appear to have a remunerative outlet for their fat hogs.

## LIVESTOCK EXPORTS-IMPORTS

	Nov. 1948	Nov. 1947
EXPORTS (domestic)—	No.	No.
Cattle for breeding .....	644	934
Other cattle .....	4	469
Hogs (swine) .....	4	35
Sheep .....	98	38
Horses for breeding .....	148	165
Other horses .....	578	2,442
Mules, asses and burros .....		
IMPORTS—		
Cattle for breeding, free—		
Canada .....	2,210	3,356
Cattle, other, edible (dut.)—		
Canada .....		
Over 700 pounds.. (Dairy) .....	4,756	3,248
(Other) .....	53,446	23
200-700 pounds .....	31,201	75
Under 200 pounds .....	2,411	551
Hogs—		
For breeding, free .....	92	208
Edible, except for breeding .....		
(dut.) .....		24
Horses—		
For breeding, free .....	33	87
Other (dut.) .....	379	306
Sheep, lambs, and goats, edible (dut.) .....	8,421	126

\*Number of hogs based on estimate of 200 pounds per animal.

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# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, February 2, 1949, reported by the Production & Marketing Administration:

HOGS: (Quotations based on hard hogs)

	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
HARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	\$17.75-19.50	\$18.75-20.25	\$19.75-21.25	\$20.25-20.50	\$18.50-20.00
140-160 lbs.	19.25-20.25	19.75-21.25	20.25-21.25	20.25-20.50	19.50-20.00
160-180 lbs.	19.75-21.00	20.75-21.25	20.25-20.50	19.50-20.00	19.75-20.25
180-200 lbs.	20.75-21.00	21.00-21.50	20.25-20.50	19.50-20.00	19.75-20.25
200-220 lbs.	20.50-21.00	20.50-21.25	20.25-20.50	19.75-20.25	19.75-20.25
220-240 lbs.	20.00-20.75	19.75-21.00	19.75-20.50	19.50-20.25	19.00-20.00
240-270 lbs.	19.00-20.50	19.00-20.25	18.75-20.00	18.75-19.75	18.25-19.75
270-300 lbs.	18.50-19.50	18.25-19.25	18.25-19.00	18.00-19.00	17.50-18.75
300-330 lbs.	17.75-19.00	17.75-18.50	18.00-18.50	17.50-18.25	17.25-18.00
330-360 lbs.	17.25-19.25	17.50-18.00	17.75-18.50	17.25-17.75	17.25-18.00

Medium:

100-220 lbs.	18.25-20.50	18.75-20.25	19.00-20.00	17.25-19.00	
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ROWS:

Good and Choice:

270-300 lbs.	17.50-17.75	18.00-18.25	17.25-17.50	16.75 only	16.50 only
300-330 lbs.	17.50-17.75	17.75-18.25	17.25-17.50	16.75 only	16.50 only
330-360 lbs.	17.00-17.75	17.50-18.00	17.25-17.50	16.50-16.75	16.50 only
360-400 lbs.	15.75-17.25	16.75-17.50	17.00-17.25	16.50-16.75	16.50 only

Good:

400-450 lbs.	15.25-16.75	16.25-17.00	16.75-17.25	16.25-16.50	
450-550 lbs.	14.75-16.00	15.50-16.50	16.50-17.00	16.00-16.50	

Medium:

250-550 lbs.	13.75-16.75	15.00-17.50	16.00-17.25	15.50-16.50	
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	15.50-18.50	17.00-19.75			
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## SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	24.00-27.00	24.00-27.00	23.75-26.50	23.50-26.50	22.50-25.50
900-1100 lbs.	23.50-26.50	25.00-29.00	23.75-27.00	23.50-27.50	23.00-25.50
1100-1300 lbs.	23.00-26.50	24.50-29.00	23.25-27.00	22.75-26.50	23.00-25.50
1300-1500 lbs.	22.50-26.00	23.50-27.00	22.00-26.00	22.00-25.50	22.00-24.50

STEERS, Good:

700-900 lbs.	21.50-24.00	22.50-25.00	21.00-23.75	20.75-23.50	21.00-23.00
900-1100 lbs.	21.00-23.50	22.00-25.00	21.00-23.75	20.50-23.50	20.50-23.00
1100-1300 lbs.	21.00-23.00	21.50-25.00	20.50-23.25	20.00-23.50	20.50-23.00
1300-1500 lbs.	20.50-22.50	21.50-24.00	20.00-22.00	19.50-22.50	20.00-22.50

STEERS, Medium:

700-1100 lbs.	20.00-21.50	19.50-21.50	18.50-21.00	18.00-20.50	18.50-20.50
1100-1300 lbs.	19.00-21.00	19.00-21.50	18.00-20.50	18.00-20.25	18.50-20.50

STEERS, Common:

700-1100 lbs.	18.00-20.00	18.00-19.50	16.50-18.50	16.50-18.00	17.00-18.50
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HEIFERS, Choice:

600-800 lbs.	24.00-26.50	23.50-25.00	23.25-25.50	22.00-24.50	22.25-24.50
800-1000 lbs.	23.00-26.00	23.50-25.50	23.00-25.50	22.00-24.50	22.25-24.50

HEIFERS, Good:

600-800 lbs.	21.00-24.00	22.00-23.50	21.00-23.25	19.50-22.00	20.00-22.25
800-1000 lbs.	20.00-23.00	21.50-23.50	20.50-23.25	19.00-22.00	20.00-22.25

HEIFERS, Medium:

500-900 lbs.	19.00-20.00	19.50-22.00	18.00-21.00	17.00-19.50	18.00-20.00
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HEIFERS, Common:

500-900 lbs.	17.50-19.00	17.50-19.50	16.50-18.00	16.00-17.00	16.50-18.00
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COWS (All Weights):

Good

17.50-18.00	18.00-19.00	17.50-18.50	17.00-18.00	17.50-18.00
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Medium

17.00-17.50	17.00-18.00	16.75-17.50	16.25-17.00	16.50-17.50
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Cut & com.

15.50-17.00	15.50-17.00	15.25-16.75	14.75-16.25	15.00-16.50
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Canners

13.50-15.50	13.50-15.25	13.50-15.25	13.50-14.75	14.00-15.00
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BULLS (Yrls. Excl.), All Weights:

Beef, good	21.00-21.50	20.50-21.75	20.00-20.50	20.00-21.00	19.50-21.00
Sausage, good	21.00-21.50	22.50-23.50	20.00-21.00	20.00-21.00	21.00-23.25
Sausage, medium	20.00-21.00	21.00-22.50	19.00-20.00	18.50-20.00	19.50-21.00
Sausage, cut. & com.	17.00-20.00	17.00-21.00	16.00-19.00	16.00-18.50	17.00-19.50

VEALERS (All Weights):

Good & choice	27.00-37.00	27.00-30.00	27.00-30.00	25.00-30.00	27.00-36.00
Com. & med.	21.00-27.00	22.00-27.00	22.00-27.00	18.00-25.00	20.00-27.00
Cull, 75 lbs. up.	15.00-21.00	15.00-22.00	15.00-22.00	15.00-18.00	14.00-20.00

CALVES (500 lbs. down):

Good & choice	23.00-26.00	21.00-26.00	21.00-26.00	22.00-27.00	20.00-25.00
Com. & med.	20.00-23.00	18.00-21.00	18.00-21.00	17.00-22.00	18.00-20.00
Cull	14.00-20.00	13.00-18.00	13.00-18.00	15.00-17.00	15.00-18.00

## SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice*	23.50-24.50	24.25-25.50	23.75-24.50	23.75-24.75	24.00-24.75
Med. & good*	21.75-23.25	22.25-24.00	21.50-23.50	22.00-23.50	21.00-23.75
Common	18.00-21.50	18.00-22.00	19.50-21.25	19.00-21.75	18.00-20.75

YRLG. WETHERS:

Good & choice*					
Med. & good*					

EWES:

Good & choice*	9.00-10.50	11.00-12.00	10.50-11.00	10.50-12.00	11.00-12.00
Com. & med.	7.50-9.00	9.50-10.75	9.00-10.25	9.00-10.50	9.00-10.75

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades, and on ewes of good and choice grades and the lots averaging within the top half of the good and the top half of the medium grades respectively.

\*Quotations on shorn basis.

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## SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended January 29, 1949.

### CATTLE

	Week ended Jan. 29	Prev. week	Cor. 1948
Chicago	20,293	23,624	29,746
Kansas City	24,870	24,367	18,742
Omaha	20,998	22,390	18,735
East St. Louis	7,391	9,219	7,080
St. Joseph	11,234	10,457	7,887
Sioux City	10,968	10,418	10,180
Wichita	3,602	4,280	2,096
New York & Jersey City	6,869	6,800	6,713
Okl. City	4,316	7,293	3,637
Cincinnati	4,012	5,426	4,242
Denver	8,864	5,242	6,753
St. Paul	12,877	13,320	15,262
Milwaukee	2,479	2,652	4,120
<b>Total</b>	<b>138,773</b>	<b>145,778</b>	<b>126,202</b>

### HOGS

Chicago	41,282	55,084	47,726
Kansas City	10,851	13,706	9,012
Omaha	41,000	62,761	54,441
East St. Louis	22,190	32,159	29,403
St. Joseph	21,044	26,585	21,416
Sioux City	35,283	42,279	32,568
Wichita	2,382	4,239	2,650
New York & Jersey City	36,987	38,200	39,384
Okl. City	9,930	12,854	8,938
Cincinnati	9,816	14,336	16,830
Denver	14,946	21,425	18,202
St. Paul	44,961	48,073	49,586
Milwaukee	5,335	6,083	4,460
<b>Total</b>	<b>299,867</b>	<b>377,804</b>	<b>316,616</b>

### SHEEP

Chicago	8,159	15,392	10,944
Kansas City	16,943	14,006	16,974
Omaha	14,344	17,657	17,962
East St. Louis	5,113	7,901	7,199
St. Joseph	15,449	16,982	15,186
Sioux City	9,449	10,375	7,819
Wichita	922	2,648	2,437
New York & Jersey City	40,814	40,215	39,645
Okl. City	2,532	2,465	32
Cincinnati	93	1,146	880
Denver	14,138	15,820	18,405
St. Paul	6,397	9,418	6,614
Milwaukee	553	391	901
<b>Total</b>	<b>135,208</b>	<b>154,416</b>	<b>144,638</b>

\*Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including direct.

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on February 3:

<b>CATTLE:</b>	
Steers, med. & gd.	\$19.00@20.50
Heifers, med. & gd.	18.50@19.50
Cows, med. & gd.	16.50@17.25
Cows, cut. & com.	14.50@17.00
Cows, can.	13.00@14.50
Sausage bulls, med.	21.50 only

<b>CALVES:</b>	
Vealers, med. & ch.	\$26.00@30.00
Com. & med.	21.00@26.00

<b>HOGS:</b>	
Good & ch., 200-240	\$22.50 only
Sows	16.50@17.00

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on February 3:

<b>CATTLE:</b>	
Steers, choice	\$28.00 only
Steers, good	26.00 only
Steers, med. & gd.	22.35@23.50
Steers, com. & low med.	20.00@22.00
Heifers, com. & low med.	20.00@22.00
Cows, com. & med.	18.00@20.00
Cows, can. & cut.	15.00@17.50
Sausage bulls, gd.	22.00@23.50
Sausage bulls, com. & med.	19.00@22.00

<b>CALVES:</b>	
Vealers, gd. & ch.	\$34.00@37.00
Com. to med.	23.00@34.00
Culls	12.00@22.00

<b>HOGS:</b>	
Gd. & ch., 180-225	\$21.25@21.50
Sows, gd. & ch., 400/down	15.75@16.00

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan. 27....	3,244	358	10,737	2,406
Jan. 28....	972	112	6,981	1,070
Jan. 29....	389	101	3,312	64
Jan. 31....	14,271	347	17,996	2,822
Feb. 1....	6,992	591	13,712	2,068
Feb. 2....	9,500	600	17,000	3,500
Feb. 3....	4,200	400	12,000	3,500

\*Wk. so far...34,063 1,038 60,708 12,490  
Wk. ago...29,713 2,065 63,997 15,587  
1948...32,827 3,208 49,819 21,922  
1947...43,269 2,231 40,632 17,569  
\*Including 534 cattle, 8 calves, 11,659 hogs and 1,462 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Jan. 27....	1,660	204	1,315	1,133
Jan. 28....	553	6	2,047	731
Jan. 29....	49		119	
Jan. 31....	4,060	70	2,222	700
Feb. 1....	2,754	30	1,572	542
Feb. 2....	3,923	38	1,127	1,667
Feb. 3....	1,900	50	1,500	1,500
Wk. so far...12,337	188	6,416	4,508	
Wk. ago...9,832	323	7,985	5,900	
1948...11,068	381	5,233	4,707	
1947...15,228	148	4,111	5,522	

### JANUARY RECEIPTS

	1949	1948
Cattle	157,926	156,674
Calves	11,208	18,648
Hogs	390,247	387,626
Sheep	89,891	89,472

### JANUARY SHIPMENTS

	1949	1948
Cattle	53,974	51,423
Hogs	53,838	33,097
Sheep	40,378	30,707

## CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, February 3, 1949.

	Week Ended Feb. 3	Prev. week
Packers' purch.	45,584	45,327
Shippers' purch.	8,582	9,640
<b>Total</b>	<b>54,166</b>	<b>54,967</b>

## LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended January 29.

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 29	200,000	458,000	173,000
Jan. 22	247,000	580,000	211,000
1948	202,000	468,000	192,000
1947	222,000	431,000	215,000
1946	230,000	681,000	326,000

WEEK ENDED:	Hogs
Jan. 29	365,000
Jan. 22	478,000
1948	407,000
1947	380,000
1946	351,000

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 29	150,000	341,000	122,000
Jan. 22	170,000	424,000	137,000
1948	147,000	354,000	123,000
1947	159,000	297,000	155,000
1946	158,000	536,000	229,000

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended January 29:

	Cattle	Calves	Hogs*	Sheep
Salable	579	889	143	364
Total (incl. direct)	4,206	3,628	20,735	26,262
Previous week:				
Salable	381	973	164	321
Total (incl. direct)	4,385	4,915	22,467	30,351

\*Including hogs at 31st street.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 29, 1949, as reported to the National Provisioner:

### CHICAGO

Armour, 7,588 hogs; Swift, 1,600 hogs; Wilson, 3,500 hogs; Agar, 7,265 hogs; Shippers, 10,032 hogs; Others, 20,841 hogs.  
Total: 20,293 cattle; 1,800 calves; 50,856 hogs; 8,159 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,843	424	1,856	3,321
Cudahy	2,975	387	878	2,422
Swift	3,306	638	1,308	4,308
Wilson	2,405	196	1,007	3,896
Central	360	...	...	...
U.S.P.	768	...	...	...
Others	8,502	7	5,742	2,936
<b>Totals</b>	<b>23,228</b>	<b>1,642</b>	<b>10,851</b>	<b>16,943</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,568	8,569	2,679	...
Cudahy	4,324	4,954	3,071	...
Swift	4,382	6,317	2,333	...
Wilson	2,751	4,871	1,156	...
Eagle	15	...	...	...
Greater Omaha	91	...	...	...
Hoffman	128	...	...	...
Rothschild	500	...	...	...
Roth	147	...	...	...
Kingman	1,303	...	...	...
Merchants	...	...	...	...
Others	...	13,233	...	...
<b>Totals</b>	<b>20,324</b>	<b>37,964</b>	<b>9,239</b>	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,294	438	6,751	2,597
Swift	2,893	575	6,858	2,370
Hunter	1,214	...	4,000	146
Hell	...	...	1,857	...
Krey	...	...	802	...
Laclede	...	...	858	...
Sleloff	...	...	307	13,403
Others	0,190	307	13,403	5,718
Shippers	1,431	902	15,081	...
<b>Totals</b>	<b>18,012</b>	<b>2,282</b>	<b>50,644</b>	<b>10,831</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,009	498	6,932	11,807
Armour	4,131	290	8,333	2,063
Others	4,452	171	6,782	1,931
<b>Totals</b>	<b>12,282</b>	<b>969</b>	<b>22,047</b>	<b>16,461</b>

Does not include 5,297 hogs and 919 sheep bought direct.

### SIOUX CITY

	Cattle	Calves	Hogs*	Sheep
Cudahy	3,958	45	12,095	3,148
Armour	4,085	28	16,916	4,338
Swift	3,018	30	7,085	1,962
Others	228	...	...	1
Shippers	0,955	49	15,485	1,068
<b>Totals</b>	<b>21,244</b>	<b>137</b>	<b>52,181</b>	<b>10,517</b>

\*For the week ending Jan. 1, 1949, hog slaughter was 38,598, not 28,368 as originally reported.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,808	166	1,578	916
Guggen-	...	...	...	...
heim	512	...	...	...
Dunn-	...	...	...	...
Ostertag	41	...	4	...
Dold	100	...	454	...
Sunflower	30	...	...	...
Excel	721	...	...	...
Others	394	...	346	6
<b>Totals</b>	<b>3,602</b>	<b>166</b>	<b>2,882</b>	<b>922</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,663	69	277	67
Wilson	1,827	54	292	...
Others	215	...	488	...
<b>Totals</b>	<b>3,705</b>	<b>123</b>	<b>1,057</b>	<b>67</b>

Does not include 281 cattle, 207 calves, 8,873 hogs and 2,405 sheep bought direct.

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	1,801
Kahn's	...	...	...	...
Lohrey	...	...	648	...
Meyer	...	...	...	...
Schlachter	248	135	...	130
National	275	...	4	...
Others	1,757	779	9,047	1,350
<b>Totals</b>	<b>2,280</b>	<b>938</b>	<b>9,095</b>	<b>3,294</b>

Does not include 306 cattle and 135 hogs bought direct. Market shipments for the week were 1,079 hogs and 475 sheep.

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,273	93	3,457	3,321
Swift	1,157	88	5,333	3,942
Cudahy	825	41	2,961	1,871
Others	3,498	111	2,180	5,830
<b>Totals</b>	<b>6,753</b>	<b>333</b>	<b>13,940</b>	<b>14,554</b>

## ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,589	3,747	18,708	1,702
Bartusch	690	...	...	...
Cudahy	977	1,107	...	2,428
Rifkin	772	6	...	...
Superior	1,437	...	...	...
Swift	4,412	4,613	26,253	2,287
Others	1,328	2,000	8,358	6,500
<b>Totals</b>	<b>2,540</b>	<b>1,004</b>	<b>1,553</b>	<b>6,526</b>

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	908	808	482	2,537
Swift	911	185	701	3,984
Blue	...	...	...	...
Bonnet	150	10	221	...
City	418	1	190	...
Rosenthal	93	...	...	...
<b>Totals</b>	<b>2,540</b>	<b>1,004</b>	<b>1,553</b>	<b>6,526</b>

## TOTAL PACKER PURCHASES

	Week ended Jan. 29	Prev. week	Cor. 1948
Cattle	148,668	161,070	134,042
Hogs	306,489	306,825	308,584
Sheep	110,310	134,470	104,577

## CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., February 3.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Thursday were:

Hogs, good to choice:

160-180 lb.	\$16.50@16.50
180-240 lb.	18.75@20.00
240-300 lb.	17.50@18.75
300-360 lb.	16.75@18.50

Rows:

270-300 lb.	\$16.25@17.00
400-550 lb.	13.75@16.00

Receipts of hogs at Corn Belt markets for the week ended February 3 were:

	This week estimated	Same day last wk. actual
Jan. 28	15,000	51,000
Jan. 29	20,000	49,500
Jan. 31	70,000	71,000
Feb. 1	55,000	66,000
Feb. 2	50,000	38,500
Feb. 3	50,000	46,000

## CANADIAN KILL

Inspected slaughter in Canada, week ended January 22, 1949:

	Week Ended Jan. 22	Same Week Last Year
<b>CATTLE</b>		
Western Canada	14,124	17,953
Eastern Canada	13,416	13,482
<b>Total</b>	<b>27,540</b>	<b>31,435</b>

	Week Ended Jan. 22	Same Week Last Year
<b>HOGS</b>		
Western Canada	25,131	58,255
Eastern Canada	43,386	63,242
<b>Total</b>	<b>68,527</b>	<b>121,497</b>

	Week Ended Jan. 22	Same Week Last Year
<b>SHEEP</b>		
Western Canada	4,092	7,846
Eastern Canada	4,053	7,598
<b>Total</b>	<b>8,145</b>	<b>13,244</b>

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending January 27.

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,900	1,425	2,475	50
No. Portland	2,175	100	1,010	350
San Francisco	1,350	89	1,450	2,500

## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended January 22 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1650 lb.	Good and Choice	Gr. B1 Dressed	Good Handweights
STOCK YARDS	\$21.00	\$30.00	\$30.35	\$25.99
Toronto	22.00	29.40	31.10	23.70
Montreal	22.00	27.85	27.85	22.50
Winnipeg	20.17	19.86	28.10	22.35
Calgary	19.86	20.00	27.95	22.00
Edmonton	19.00	20.00	27.00	...
Pr. Albert	19.00	19.00	27.80	...
Moore Jaw	19.00	19.00	27.60	...
Saskatoon	19.20	22.10	27.60	...
Regina	18.40	22.10	27.60	...
Vancouver	...	...	29.80	24.00

\*Dominion government premiums of \$2 per head on Grade A and \$1 on B1 are not included.



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## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
<b>STEER AND HEIFER:</b> Carcasses		Week ending Jan. 29, 1949. 11,352	
Week ending Jan. 29, 1949. 9,778		Week previous 10,469	
Week previous 10,237		Same week year ago 21,750	
Same week year ago 8,036			
<b>COW:</b>		Week ending Jan. 29, 1949. 854,063	
Week ending Jan. 29, 1949. 2,066		Week previous 1,000,247	
Week previous 2,669		Same week year ago 852,708	
Same week year ago 2,712			
<b>BULL:</b>		Week ending Jan. 29, 1949. 318,358	
Week ending Jan. 29, 1949. 846		Week previous 329,814	
Week previous 742		Same week year ago 99,100	
Same week year ago 190			
<b>VEAL:</b>		<b>LOCAL SLAUGHTER</b>	
Week ending Jan. 29, 1949. 7,157		<b>STEERS:</b>	
Week previous 7,807		Week ending Jan. 29, 1949. 5,487	
Same week year ago 7,830		Week previous 5,300	
		Same week year ago 4,531	
<b>LAMB:</b>		<b>COWS:</b>	
Week ending Jan. 29, 1949. 35,126		Week ending Jan. 29, 1949. 1,080	
Week previous 34,750		Week previous 1,171	
Same week year ago 47,356		Same week year ago 1,588	
<b>MUTTON:</b>		<b>BULLS:</b>	
Week ending Jan. 29, 1949. 1,240		Week ending Jan. 29, 1949. 302	
Week previous 971		Week previous 419	
Same week year ago 3,009		Same week year ago 594	
<b>HOG AND PIG:</b>		<b>CALVES:</b>	
Week ending Jan. 29, 1949. 2,294		Week ending Jan. 29, 1949. 7,360	
Week previous 4,040		Week previous 5,517	
Same week year ago 4,735		Same week year ago 7,220	
<b>PORK CUTS:</b>		<b>HOGS:</b>	
Week ending Jan. 29, 1949. 1,906,059		Week ending Jan. 29, 1949. 36,987	
Week previous 2,388,048		Week previous 38,200	
Same week year ago 1,944,779		Same week year ago 30,384	
<b>BEEF CUTS:</b>		<b>SHEEP:</b>	
Week ending Jan. 29, 1949. 195,659		Week ending Jan. 29, 1949. 40,814	
Week previous 118,458		Week previous 40,215	
Same week year ago 83,931		Same week year ago 30,645	
<b>VEAL AND CALF:</b>		Country dressed product at New York totaled 5,792 veal, 31 hogs and 89 lambs in addition to that shown above. Previous week: 6,293 veal, 1 hog and 53 lambs. Same week 1948: 5,799 veal, 48 hogs and 217 lambs.	
Week ending Jan. 29, 1949. 1,421		†Incomplete.	
Week previous 2,886			
Same week year ago 3,444			
<b>LAMB AND MUTTON:</b>			
Week ending Jan. 29, 1949. 7,656			
Week previous 7,111			
Same week year ago 3,767			

## WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended January 29, as given by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City.....	6,869	7,360	36,987	40,814
Baltimore, Philadelphia.....	4,500	1,183	21,840	1,188
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis.....	12,223	3,460	57,886	5,740
Chicago, Elkhart.....	24,388	8,894	95,953	12,044
St. Paul, Wis. Group.....	20,708	29,155	119,490	9,187
St. Louis Area.....	12,418	2,171	68,893	10,955
Sioux City.....	11,174	167	41,282	11,719
Omaha.....	20,383	673	50,895	27,672
Kansas City.....	17,775	2,598	47,647	17,679
Iowa and So. Minn.....	16,085	3,968	194,681	37,045
<b>SOUTHEAST*</b>	4,252	1,707	30,560	8
<b>SOUTH CENTRAL WEST*</b>	23,358	4,698	57,693	28,263
<b>ROCKY MOUNTAIN*</b>	8,195	356	16,544	16,090
<b>PACIFIC*</b>	17,828	3,781	31,388	29,855
Grand total.....	300,966	70,021	871,679	242,734
Total week ago.....	219,860	76,750	1,019,705	263,923
Total same period 1948.....	203,838	85,695	801,839	240,882

\*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. \*Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. \*Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. \*Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. \*Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. \*Includes Denver, Colo., Ogden and Salt Lake City, Utah. \*Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during December 1948—cattle, 77.1; calves, 70.4; hogs, 77.1; sheep and lambs 83.7.

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended January 28.....	1,165	613	17,224
Week previous.....	1,913	795	18,898
Cor. week last year.....	2,909	1,572	15,866

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PLANT MANAGER, Superintendent, experienced in both large and small plants, complete knowledge of all operations, pork, beef, sausage, curing, smoking, sales, buying and maintenance. Know tests, costs and labor relations. Experienced with both inspected and non-inspected operations. W-464, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### POSITION WANTED

MEAT PACKER recently sold out, desires connection with progressive firm. Will also consider making investment up to \$100,000. Reference and details on request. W-454, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF SUPERINTENDENT and cattle buyer, 23 years' experience, buying, selling, grading, production and personnel. Good eastern connections for carlot shipments. W-455, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

### HELP WANTED

WORKING FOREMAN wanted, experienced in Italian style sausages and salami. Good opportunity for right man. State wages, experience, references. W-457, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

### HELP WANTED

WEST COAST PACKER has opening for sausage production foreman, age 35-45 years. Must have broad experience in production of quality sausage and be qualified to properly supervise all sausage operations and personnel. Applicants advise age, experience, former employers, family and salary expected. W-391, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced, capable packinghouse salesmen southern states, Mississippi, Alabama, Tennessee. High recommendations necessary. Real opportunity for right men. W-445, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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## HELP WANTED

## General Manager Wanted

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PORK CUTTING foreman wanted by progressive mid-west packer cutting about 3,000 hogs daily. Prefer married man between 35 and 45. Must know cuts and be able to intelligently train and supervise employees. Good opportunity for competent man. Give full information—your experience and positions held, also salary expected. Your reply will be considered confidential. W-466, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Canned Meats Sales Manager

for U. S. government inspected meat canning plant. Must be experienced with canned meat promotion. State salary expected. S. E. Mighton Co., 150 Northfield Road, Bedford, Ohio.

WANTED: Representative in New England to sell full line sausage products. All kinds smoked meats and processed meat products—to jobbing trade. We have large new processing plant. Can manufacture on a volume basis. Centrally located. W-467, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT killing and cutting foreman, with one of the larger eastern meat packers, age 30 to 35. Knowledge of complete operation, and have training ability. Write stating qualifications and salary desired. W-468, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

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FOR SALE: Modern sausage factory in south. Have beef and hog killing equipment, dry rendering, good coolers and modern smoke house. This is a pre-war business and is well located. Owner's health compels selling. Complete details will be furnished to financially responsible persons. FS-472, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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FOR SALE: Modern building fully equipped for sausage factory, coolers, curing cellar, automatic gas heat, 10,000 sq. ft. Central New York Railroad siding. FS-473, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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## HELP WANTED

SUPERINTENDENT: Small manufacturing plant located in Brooklyn, N. Y. Must be thorough experienced supervision of production smoked meats and sausage products. W-470, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

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Write for Our Weekly Bulletins.

## Sausage and Smokehouse

- 7973—STUFFER: Buffalo, 3000 cap., recond. & guar. \$ 900.00  
8537—STUFFER: Buffalo, 4000 cap., good cond. 750.00  
8663—STUFFER: Randall, 5000 cap., hand power, upright. 100.00  
9003—STUFFER: (3) Boss and Globe, 5000, latest style, excel. cond., each 950.00  
8678—GRINDER: Buffalo #256, gear & pinion drive, 7 1/2 HP, 9 plates, 7 knives. 750.00  
8584—MIXER: Haines, 10 HP motor & starter, 1 ton cap., excel. cond. 500.00  
8597—SILENT CUTTER: Boss 50-A, 3750 cap., 8 knives, 30 HP motor, excel. cond. 2250.00  
8680—SILENT CUTTER: Boss 50-A, 1000 cap., 10 HP, direct drive motor & starter. 425.00  
8606—ROTO-CUT: Globe, 42x18", 25 HP motor on knives, 5 HP on drum, with conveyor, Toledo scale & elevator. 2500.00  
8684—WASHER: Adelman, for cleaning ham boiler, meat loaf pans, loaf containers. 250.00  
8556—TY LINKER: Like-New, used on only 10000 sausage, complete. 1650.00  
8605—FLOZEN MEAT SLICER: Anco, 500 lb. lotline type, 20 HP motor. 1000.00  
8689—BACON SLICER: Anco, 1 HP motor 700.00  
8691—BACON SLICER: U.S. #150, with stacker. 300.00  
8699—SKINNER: (3) Skinner, 1000 lb. model, with motors, excel. condition, each 600.00  
8700—SKINNER: Townsend, model 27, like NEW, used only 2 weeks. 750.00

## Rendering and Lard

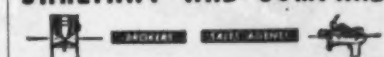
- 8592—COOKER: Dry Rendering, New, 4x10, Jordan, 20 HP motor & starter. \$4000.00  
8680—COOKER: Dry Rendering, Boss, 3x10, 5 HP motor, good cond. 1500.00  
8657—COOKER: Dry Rendering, Boss, 4x10, 15 HP, direct drive motor. 2300.00  
8596—HYDRAULIC PRESSER: (2) Boss, 300 ton, 4 post, 8x12 Hyd. pumps & Fisher Governors, 45000 setting, pipe & fittings included, good condition, each 2750.00  
8549—SHREDDER: Like-New, Boss #705, size 30, left hand, std. drip proof motor, V-belt drive, Korfund Vitro Insulators. 2500.00  
8590—HAMMER: Miller, 8x12, 40 HP motor, extra hammers, screens, good cond. 800.00  
8667—HOG: M & M #15 CRD, right hand, 75 HP motor, compensator, excellent condition. 2550.00  
8690—LARD COOLER: Buffalo, jacketed, with agitator & scraper bars, 2 HP motor, cooler 40" dia. x 42" deep. 875.00  
8598—MELTER: (2) American, 5x8 belts & pulleys for direct drive, 15 HP NEW motor and starter on each, new bearings, each 2000.00

## Miscellaneous

- 8531—HOG DEHAIRER: Boss 10X, #44 gate type, Silent chain drive, 15 HP motor, automatic starter, push buttons. \$ 900.00  
8535—BEEF HOIST: Boss #385, size 4, 15 HP motor & compensator. 300.00  
8678—BEEF HOIST: Robbins & Myers, 12000 cap., 3 HP motor, complete with chain drum, chain, limit switch, cable control, 40 ft. lift. 538.00  
8591—BEEF HOIST: Anco #478, electric, 5 HP motor with limit switch, like new. 625.00  
7974—TRIPLE WASHER: Dappra, 30" x 37" cylinder, driven by gear head motor. 450.00  
8547—BEEF WASHER: NEW, high pressure, Globe, 5 HP motor. 575.00  
8546—AMMONIA COMPRESSOR: York 10, Y-15, 30 ton refig. cap., 75 HP, 900 RPM slip ring motor & hand compensator, good cond. 1700.00  
8577—BOILER: 35 HP, high pressure, completely equipped with stack and trim, oil burner, gauges & valves. 2175.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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